

Stainless Steel Cleaning Instruction Sheet

As an owner of a Danver Stainless Outdoor Kitchen, it is imperative that you understand that, regardless of which grade of stainless steel you purchased, to avoid rust and other destructive elements, stainless steel must be cleaned.

This instruction sheet provides cleaning guidelines. If your cabinets are powder coated, these instructions apply to the cabinet boxes and other surfaces without the color finish. See page 2 for Powder Coat cleaning recommendations.

Your stainless steel cabinets should be kept clean and free of food and other debris to help maintain their integrity and to avoid rusting.

The following are some important tips on cleaning your stainless steel:

- There are a number of reliable stainless steel cleaners on the market
- Use only alkaline, alkaline-chlorinated or non-chloride cleaners
- Avoid hydrochloric acid (muriatic acid) on your stainless steel
- Always use a non-abrasive cleaning tool such as a soft cloth or plastic scouring pad
- Avoid steel pads, wire brushes and scrapers
- Always clean in the direction of the polishing marks by locating the lines or grain and scrub in a motion parallel to them
- If you do end up using a chlorinated cleaner, be sure to rinse thoroughly and dry it, immediately
- Air dry your equipment



Remember: Your stainless steel equipment is not stain-proof, it is stain-less.

Recommended Cleaning of Powder Coated Surfaces

Regular maintenance and cleaning of powder coated surfaces are crucial to maintaining a beautiful cabinet finish. For regions with increased salt contamination and/or chemical exposure, such as the immediate vicinity of a seacoast, the powder coated cabinetry must be cleaned more often.



Warning! Always test your cleaning product in an inconspicuous area first to prevent using a product which may discolor or otherwise harm the powder coat finish of your outdoor kitchen cabinets.

- Use clean water, a neutral washing agent (pH 7) with a soft, non-abrasive cloth or rag.
- Do not use abrasive agents.
- Do not use strong acids or alkaline cleaners.
- Do not use detergents of unknown compositions.
- Do not clean the powder coated cabinets if surface temperatures are higher than 77°F (25°C).
- Do not expose the powder coated cabinets to detergents or cleaners for periods exceeding one hour.
- Rinse the powder coating with cold water immediately after every cleaning.
- Lotions, oils and creams may adversely affect and harm the powder coating finishes. If exposure to harmful oils occur, cleaning of the powder coating should happen immediately.
- Neutral or a weak alkaline detergent can be used against severe soiling.
- For the removal of grease, oil, soot, residues of adhesives, silicone; use isopropyl alcohol.
- Do not use solvents or similar, containing ester, ketones, polyhydric alcohol, aromatics, ethylene glycol or halogenated hydrocarbon.