Spotless stainless – the pride of professionals

It is easy to clean stainless steel thoroughly and hygienically. A minimum of care has to be taken, however, not to damage the high-quality surfaces. A few simple rules should be followed:

As **CLEANING UTENSILS**, soft sponges, kitchen cloths or squeegees should be preferred. Do not use hard objects or steel scourers, especially on decorative surfaces.

**CLEANSERS** must be diluted to the concentration specified by the manufacturer. Do not over-concentrate. Do not use chloride-containing disinfectants or bleach.

**TEMPERATURES** should be in the range specified by the manufacturer. Do not over-heat.

Apply only for the **TIME** indicated by the manufacturer. Do not prolong the treatment unnecessarily.

**RINSE** with fresh water. Do not leave cleanser trapped in recesses or allow it to stagnate on horizontal surfaces.

**WIPE DRY.** To avoid scale deposits, do not leave surfaces wet.

Please bear in mind that making cleansers too strong and too hot or applying them for too long may not improve the cleaning result but could be harmful and damage the equipment.