

How to Clean and Maintain

Your **Regency** Stainless Steel Equipment

Stainless steel is everywhere, from commercial kitchens and bakeries to bars and wherever you decide to use Regency's Stainless Steel Equipment. It's a durable, easy-to-clean material that comes in many different types and looks great, too! Properly caring for your stainless steel work tables, sinks, and other stainless steel equipment is easy. Read this Care and Maintenance Guide for the best way to clean stainless steel and keep your equipment looking great for years to come!

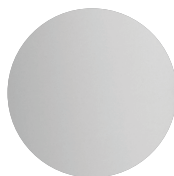


Compositions

While there are many different "series" (different compositions) of stainless steel, two of the most common ones you'll see in the food service industry are 400 series and 300 series.

- **400 series stainless steel** contains chromium.
- **300 series stainless steel** contains both chromium and nickel for superior durability and corrosion resistance.

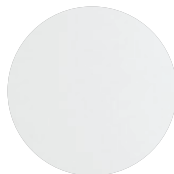
304



304 Stainless Steel

is the basic chromium-nickel austenitic stainless steel and has been found suitable for a wide range of applications. It is the most readily available in a variety of product forms. This grade is easy to form and fabricate with excellent resistance to corrosion.

430



430 Stainless Steel

is a straight chromium ferritic stainless steel with lower corrosion resistance than the 300 series. It is principally employed for interior use.



What is Stainless Steel?

Stainless steel is made up of a group of iron-based alloys that contain a minimum of 10.5% chromium. Its thin layer of chromium oxide protects it from corrosion, but it is still important to properly care for stainless steel to preserve its corrosion resistance. Always use the right tools and cleaning supplies to prevent scratching and rusting on your stainless steel.

General Classifications



AISI numbering system
(200, 300, and 400 series numbers).



Metallurgical structure
Working or heating metals to give them desired shapes or properties.



Unified Numbering System

Developed by the American Society for Testing Materials (ASTM) and the Society of Automotive Engineers (SAE) to apply to all commercial metals and alloys.

What Type of Stainless Steel is Magnetic?

304



Due to the greater presence of austenite, our 304 stainless steel is not magnetic even though it has a high amount of iron in the chemical composition.

430



430 stainless steel is magnetic, although the strength of magnetization varies.



For Best Results

- Clean stainless steel when it is cool to the touch.
- Use clean water. Gritty, dirty, or excessively hard water can leave spots or brownish stains.
- Use clean rinsing water to avoid water marks.
- Dry with disposable wipes or an air blower.

How to Clean

1. Use the right cleaning tools: Soft cloths, microfiber, sponges, or plastic scouring pads are best. Avoid using anything that might scratch the surface.
2. Handle stainless steel with clean gloves or cloths to guard against stains or finger marks.
3. Clean with the grain lines: Stainless steel usually has a "grain" that you can see running in one direction or another. If you can see the lines, it's always best to scrub or wipe parallel to them.
4. Use the right cleaning chemicals: The best cleaner for stainless steel will contain alkaline, chlorinated alkaline, or non-chloride chemicals. Noble Chemical offers a variety of stainless steel cleaners and polishes specifically designed for stainless steel.

What to Use on Stainless Steel

1. The simple and safe method that will adequately do the job is a soft cloth and clean, warm water. This should always be the first choice for mild stains and loose dirt and soils. A final rinse with clean water and a dry wipe will complete the process and eliminate the possibility of water stains.
2. The recommended solvent is one that does not contain chlorine. Chlorine-free cleaning options include acetone, methyl alcohol, and mineral spirits. Check out our **Excel water-based stainless steel cleaner!**

If you are looking to sanitize your stainless steel, our Noble Brand **QuikSan** is a perfect ready-to-use sanitizer that won't damage stainless steel.

Never use the following products to clean stainless steel:

What	Why
Chloride-Based Cleaners	Using chlorine / bleach could result in pin holes
Sharp Objects	Sharp edges can puncture the surface
Onion / Olive Juice	A galvanic chemical reaction transfers to the metal and causes pin holes
Scouring Pads	These will scratch the surface
Hard Water	This may leave hard water spots and deposits that break down the stainless steel

How to Prevent Rusting

It's important to maintain and care for your stainless steel products to prevent rust.

- Keep your stainless steel items in an environment that doesn't promote corrosion. Avoid high temperatures and humidity, as well as chloride-rich and oxygen-depleted areas.
- Prevent scratches. If indentations are made in the stainless steel, they could trap moisture and cause rust.
- Clean and polish stainless steel regularly. Cleaning your equipment after each use eliminates the risk of build-up from burnt or dried foods and provides a smooth surface for polishing. Polishing keeps the chromium oxide intact so rust does not form.
- Use alkaline cleaners to properly clean your equipment.

*Both 300 series and 400 series contain 70-80% iron, so they are both susceptible to rust.



How to Remove Rust from Stainless Steel

While our stainless steel equipment is resistant to rust, rusting is possible without proper care.

What you will need:

- (1) tbsp Baking Soda
- (2) cups Water
- (1) Tooth Brush

1. Mix 1 tablespoon of baking soda in 2 cups of water.
2. Rub the baking soda solution on the rust stain using a toothbrush. Baking soda is non-abrasive and will gently lift the rust stain from the stainless steel. It also will not damage the grain of the stainless steel.
3. Rinse and wipe the spot with a wet paper towel. You will see the rust on the paper towel.

Recommended Cleaners for Specific Situations

Job	Cleaning Agent	Comments
Routine Cleaning	Soapy Water, Excel	Apply with cloth, sponge, or 3M 200 non-scratch pad
Finger Prints & Smears	Soapy Water, Excel, Formula D, Bar Keepers Friend	Provides barrier film; apply with 3M 200 non-scratch pad
Stubborn Stains & Discoloration	Soapy Water, Excel, Formula D, Bar Keepers Friend	Rub in direction of polish lines
Grease & Fatty Acids, Blood, Burnt-on Food	Soapy Water, Excel, Formula D, Bar Keepers Friend, Degreaser	Apply with cloth, sponge, or 3M 200 non-scratch pad
Grease & Oil	Soapy Water, Excel, Formula D, Bar Keepers Friend	Apply with cloth, sponge, or 3M 200 non-scratch pad

Scratch and Dent Removal

No need to worry if your equipment has a small scratch or dent from regular wear and tear, as stainless steel can be repaired easily.

For Scratches

1. **Prepare the stainless steel.** Use a stainless steel cleaner, like our Excel stainless steel cleaner, or soapy water to ensure a clean surface before you begin.

2. **Apply the compound and buff out the scratch.**

Depending on the depth of the scratch, you will need a different coarseness buffing tool. First, start with a buffing agent like an abrasive pad. Start with long, even strokes over the scratched area, going with the grain of the stainless steel. Make sure you're evenly applying pressure to the entire abrasive pad (Marron 3M Abrasive pad). This can be accomplished by using a wood block on the back of the pad. Do this until you can no longer see the scratch. After you can no longer see the scratch, use a less coarse pad -- Grey 3M pad, for example -- and repeat the same process.

**all 3M pads are color-coded for different grit levels*

3. **Wipe the surface clean.** Wipe the stainless steel down with a fresh, damp microfiber cloth. This will remove any remaining scratch residue.



For Dents

Stainless steel is extremely durable, although it can get dented. See how to remove dents from your stainless steel equipment below.

1. The first thing you want to try when removing dents from stainless steel is the push out method. This method is the easiest and should always be done first. Push the dent out from behind with firm pressure. If you can not get it with your bare hands, a rubber mallet may work better. If it still does not work, pour hot water on the dent to loosen the stainless steel and try again.
2. Another way to get small dents out of stainless steel equipment is with a plunger. This works best for dents in the middle of the equipment. To improve the seal of the plunger, cover the surface with water. Carefully push the plunger all the way down and pull the suction cup up. The dent should pull out as you pull the plunger out.
3. Use a stainless steel dent remover kit (usually available at hardware stores).