## 1-800-295-5510 uline.com

## **SPECIFICATIONS**

WHAT TO USE	WHAT NOT TO USE
Soft Microfiber Cloths, Sponges or Plastic Scrub Pads	Sharp Objects or Abrasive Non-Plastic Scrub Pads
Clean Gloves	Onion or Olive Juice
Warm Water	Hard Water
Alkaline, Chlorinated Alkaline or Non-Chloride Chemical Cleaners	Chloride-Based Cleaners

## **ULINE SUGGESTED PRODUCTS FOR CLEANING:**

- S-25018: Rubbermaid® HYGEN™ Microfiber Cloths
- S-11724: 3M Scotch-Brite<sup>™</sup> General Purpose Scouring Pads #96
- S-23309: Uline Black Industrial Nitrile Gloves Powder Free
- S-23733: Zep Stainless Steel Cleaner 16 oz.
- S-24434: 3M Stainless Steel Cleaner 21 oz.

## **CLEANING**

## TIPS FOR OPTIUM CLEANING

- Always initiate cleaning stainless steel when it is cool to the touch.
- Use warm, clean water at each step in the cleaning process to minimize excess dirt, dust and water markings.
- · Clean along the grain lines.



NOTE: Grain lines are parallel markings on the metal surface that indicate the direction of the metal's structure. It is best to the clean in the direction of the grain lines.

## CLEANING INSTRUCTIONS

- 1. Clean and wipe dry stainless steel surface after each use.
- Using a soft cloth and clean, warm water, wipe down stainless steel surface. Dry with a microfiber towel or air blower.
- If water alone does not effectively clean the surface, use a non-chloride cleaner insead of water and repeat step 2.

## **RUST PREVENTION**

## COMMON CAUSES OF CORROSION/RUST:

- Dust particles containing other metals or exotic metal particles.
- Organic acids from substances such as fruit, noodles, soup, etc.
- Exposure to acid, alkali, salts and other reactive materials.
- Polluted air containing sulfides, carbon dioxide, nitrogen oxide and other harmful gases.

#### PREVENTATIVE MEASURES TO AVOID RUST:

- Keep stainless steel items away from high-temperature, high-humidity areas or environments with chlorides or lacking oxygen.
- Do not store stainless steel items outdoors.
- Avoid scratching the stainless steel surfaces.
- Clean and wipe dry stainless steel after every use.

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# **CLEANING CONTINUED**

## **HOW TO REMOVE SURFACE RUST:**



NOTE: Recommend using Uline model # S-11724: 3M Scotch-Brite™ General Purpose Scouring Pad #96 or equivalent.

- 1. Hold pad with one hand and wipe back and forth on impacted area, following the direction of the grain lines.
- 2. Rinse off the scrubbed area with warm, clean water and wipe dry with a microfiber towel.
- 3. Repeat steps 1-2 as needed until the surface rust is removed.
- 4. Use a stainless steel polish, such as Uline model # S-24434, to smooth out and restore the surface shine. Wipe the area in the direction of the grain lines until drv.

## SCRATCH AND DENT REMOVAL

## **HOW TO REMOVE SCRATCHES:**

- 1. Follow the Cleaning Instructions on page 1 to clean the stainless steel surface.
- 2. Begin by using a stainless steel polish, such as Uline model # S-24434 and a microfiber cloth.
- 3. Buff the surface using the back-and-forth method, following the direction of the grain lines. Apply consistent pressure.
- 4. Once the scratch is gone, switch to a finer, less coarse pad and repeat the process.
- 5. Wipe stainless steel surface with a damp cloth to remove any residue and dry.

## **HOW TO REMOVE DENTS:**

1. Use the push-out method by applying pressure from behind the dent with your hands or a rubber mallet.



NOTE: Pour hot water over the dented area to loosen the material.

2. Alternatively, use a plunger to pull the dent out from the front.



NOTE: Wet the surface with water to improve the plunger's grip.

3. Push the plunger down firmly and pull upward to extract the dent.

## WHERE TO USE

- Type 430: Used in environments that have less exposure to chemicals or corrosion (Manufacturing, airport security, law enforcement).
- Type 304: Provides durability in environments where corrosive substances are prevalent, and tables must be wiped down often (food service, healthcare, laboratories).