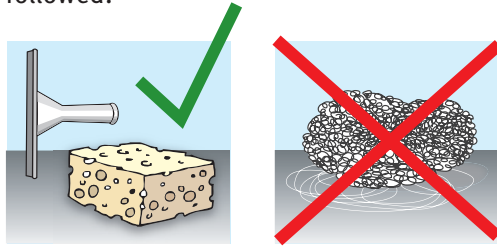
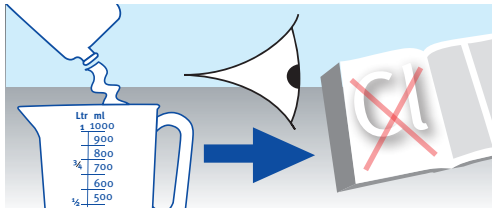


Spotless stainless – the pride of professionals

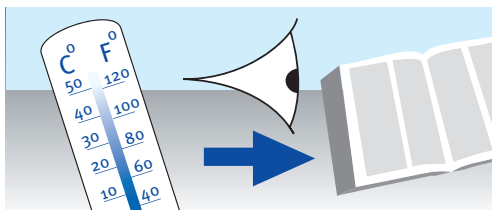
It is easy to clean stainless steel thoroughly and hygienically. A minimum of care has to be taken, however, not to damage the high-quality surfaces. A few simple rules should be followed:



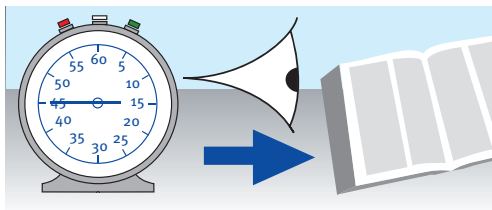
As **CLEANING UTENSILS**, soft sponges, kitchen cloths or squeegees should be preferred. Do not use hard objects or steel scourers, especially on decorative surfaces.



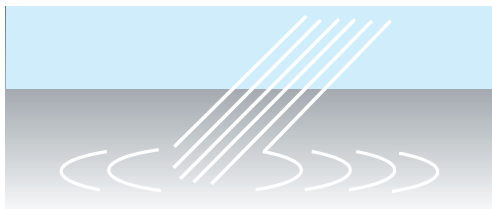
CLEANSERS must be diluted to the concentration specified by the manufacturer. Do not over-concentrate. Do not use chloride-containing disinfectants or bleach.



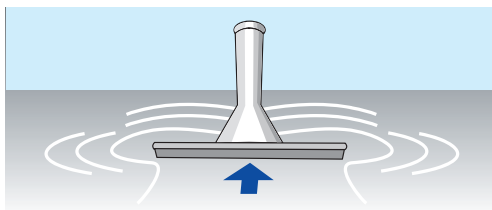
TEMPERATURES should be in the range specified by the manufacturer. Do not over-heat.



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.

Stainless steel is a proven material for catering equipment – for good reasons. It does not rely on any coatings, which can wear off. It does not require any “antimicrobial” additions, which can go into the food. Its cleanability remains excellent – even after many years of intense use. If properly applied, routine cleaning procedures provide optimal hygiene.

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.