

Stainless Steels cleaning recommendations against Covid19

Stainless steels are the most versatile materials existing, given the large number of grades that are part of them, capable of being used in countless applications.

The elegance in design, its structural resistance, the innocuousness of its surfaces, its high resistance to corrosion, its minimal bacterial retention, as well as its ease of cleaning, make them excellent for use at all levels in a wide range of industries.

From the building, solar energy, wine and other beverage industries, offshore plants, to the food or health industries, are some of the sectors where Stainless Steel has demonstrated its high performance over the years.

Since March 2020, the entry of COVID 19 has generated a before and after in our lives. You have to learn to live with it, and stainless steel for its minimal bacterial retention, will be a great asset to keep in mind, that will help us in the good work day by day.

The lower the surface roughness, the less microbial retention, so that stainless steel surfaces can achieve a minimum retaining on viruses. This, together with its easy cleaning, make stainless steel a hygienic material.

Throughout these months, numerous disinfection treatments have been implemented in order to prevent the spread of the virus and avoid the high initial infection rates caused by this pandemic.

Frequent washing with soap and water seems to be one of the best methods to eliminate COVID19, but the use of hydro alcoholic solutions, given its ease of use, has also been one of the most widely used.

Along with these cleaning methods, and in order to disinfect large surfaces, solutions with chlorinated contents have spread. Very low concentration of hypochlorous and/or hypochlorite is sufficient for virus elimination. Due to the lack of knowledge of the real proportions that have been used, it is advisable to follow adequate cleaning methods, in order to maintain the high performance of the stainless steel, and keep a clean surface over time, so that the high life cycle of stainless steel is maintained.

When disinfecting solutions are applied, in a very short time, virus removal is achieved. It is estimated that 10 minutes is sufficient to ensure a hygienic surface free of retention of microorganisms.

Since the application of disinfectant products to cover large surfaces consists on spreading the solutions by spray, to avoid that they can stain the stainless steel surfaces, it is recommended to wash with pressurized water those stainless surfaces after 15 minutes of the treatment of inertization. On interior places, the treated areas must be also rinsed with water, to ensure the total elimination of the disinfectant product.

Although water plus soap is sufficient to disinfect stainless steel, if stainless steel utensils are cleaned using bleach, it is then necessary to rinse thoroughly with water.

In this way, it is ensured that the different possible solutions applied to stainless steel do not damage causing a cosmetic corrosion on the surfaces, maintaining the optimal visual characteristics of stainless steel.

The Stainless Steel, ecological and respectful with the environment, is one of the best options to be used in the current situation generated by the COVID19, offering easily cleanable hygienic surfaces and ensuring the safety of its contact.



ACERINOX EUROPA

Avda. Acerinox Europa, s/n

11379, Los Barrios, Cádiz (Spain)

☎ +34 956 62 93 00

factoria@acerinox.com

www.acerinox.com