

Cleaning and Maintenance of the Steel Stainless

How to clean Steel Stainless?

Stainless Steel is synonymous with long life and durability with good looks. However, it is essential to clean the surfaces periodically to remove dirt. The routines of maintenance are a extent preventive very useful. The Frequency of cleaning depends on the quality, surface finish, shape of the piece, the service and he around.

Procedures of cleaning suggested for contaminations common:

Contamination	Methods of Cleaning
Fingerprints	Wash with soap, detergent or other products such as alcohol or acetone. Rinse well with water cold and a dry rag.
Oil and Fat	Wash with a product organic/hydrocarbon (by example, alcohol), then clean with soap or mild detergent and water. Rinse well with cold water and a dry cloth. Soaking with hot soapy water. is recommended before of cleaning.
Paint	Wash with paint solvent using a brush of nylonsoft, rinsing with cold water. Finally, clean in dry.
Coal Leftovers and Oven Marks	Wet with water. Use a solution of cleaning with ammonia. Rinse well with cold water and clean in dry.
Heating Discoloration	Use a non-metallic scouring pad with a non-abrasive substance. The rust must be physically removed. Scratch in the direction of the finish. Rinse well with cold water and clean in dry.
Tags and Stickers	Wet with hot soapy water. Remove the label with methylate or benzene solutions. Continue cleaning washing with soap or detergent and water. Rinse thoroughly with hot water. Dry with a soft cleaning cloth.
Water Marks, Lime	Significant traces of lime can be removed by soaking with a solution of 25% vinegar or 15% nitric acid. Rinse well. Continue washing up with soap or detergent and water. Clean with regular temperature water and hot water. Dry with a soft cleaning cloth.
Tea and Coffee Marks	Wash with washing soda (baking soda) and hot water. Follow by washing with soap or detergent and water. Rinse thoroughly with hot water. clarify to bottom with hot water. Dry with a soft cleaning cloth.
Stains of Oxide	<p>1st Option: Soak the parts with a solution of 9:1 of water hot and acid nitric for one hour. Wash with water.</p> <p>2nd Option: Moisten with acid oxalic, leaving it by space of twenty minutes. Rinse well with cold water and a dry cloth.</p> <p>3rd Option: In case there is a lot oxidation, remove the leftovers of oxide with a mechanic process.</p>

Use with caution and appropriate equipment when handling acid. Consult with experts in case of doubt.

Frequency recommended of Cleaning (Time/Year):

Kind	Atmospheric Surroundings							
	Rural		Urban		Industrial		Marine	
	Normal	Severe	Normal	Severe	Normal	Severe	Normal	Severe
430 (TNX SC17)	0	0	x	x	x	x	x	x
304 (TNX S,D,DDQ189)	0	0	1	2	2	x	x	x
316 (TNX SM 1710)	0	0	1	1	1	2	2	x

Notes:

- Rural: Area with a minimum presence of chemical polluting agents. Humidity, Oxygen and Carbon are the main polluters.
- Urban: Area exposed to the typical urban pollutants as SOX and NOX issued by the engines of vehicles.
- Marine: Area contaminated with sea salt (chloride), which is transported by wind and deposited in the surface of the materials.
- X: Application in this environment is not recommended.

YES	NO
When cleaning is not done routinely the oxide and the dirt must be eliminated when detected.	Do not cover stainless steel with waxes or oils, dirt and rust will stay longer and will make difficult their elimination.
Always start with the soft products and methods of cleaning in a small area for evaluate the effects in the surface of performance.	Do not use cleaning products that contain chlorides and/or halides (ex. Iodine or Fluorine).
Use hot water to help eliminate grease and pollutant oils.	Do not use disinfectants to clean stainless steel parts.
Always rinse with clean water in the final process of cleaning, followed by drying with a soft cloth or towel of paper.	Do not use hydrochloric acid (HCl) to clean as it will cause bites and corrosion (SCC).
Use appropriate protection and take precautions when using acid to clean steel stainless.	Do not use unknown products neither unverified.
Always clean stainless steel utensils before of use for manipulate meals.	Do not use cleaners of "silver".
Avoid the ferrous pollution of the cleaning equipment manufactured with iron or used for cleaning parts of carbon steel.	Do not use an excessive amount of soap or detergents for cleaning; they will leave a "cloudy layer" in the surface.
In uncertain or difficult cases, contact an expert for further instructions about cleaning.	Do not clean a passivated part with a simple pass; the cleaning has that be realized before of the treatment of passivation.