

*A*LINE™  
By Advance Tabco®

*P*rofessional Stainless Steel For Your Home

PRODUCT CARE GUIDE  
FOR YOUR  
STAINLESS STEEL  
PRODUCTS



FOR FURTHER INFORMATION REGARDING THE CARE  
FOR YOUR *A*LINE™ PRODUCT, PLEASE CALL  
866-799-0106

OR VISIT US ON THE WEB AT:  
[WWW.ALINEBYADVANCETABCO.COM](http://WWW.ALINEBYADVANCETABCO.COM)

## CONTRARY TO POPULAR BELIEF, STAINLESS STEELS ARE SUSCEPTIBLE TO RUSTING...

### ***Corrosion on metals are everywhere!***

The three basic things can break down your stainless steel product is:

1. Mechanical Abrasion
2. Deposits & Water
3. Chlorides

### ***Mechanical Abrasions:***

These are from things that will scratch the steel's surface, such as steel pads, wire brushes and any object that has a rough bottom surface.

### ***Deposits & Water:***

Water comes out of our tap in varying degrees of hardness. depending on what part of the country you live in, you may have hard or soft water. Hard water may leave spots. Also, when heated, hard water leaves deposits behind that if left to sit, will break down the steels surface and rust your stainless steel. Other deposits from food preparation must also be removed immediately.

### ***Chlorides:***

Chlorides are found nearly everywhere. They are in water, food and table salt. One of the worst perpetrator of chlorides can come from household and industrial cleaners.

## THE "NEVERS" ON YOUR STAINLESS STEEL PRODUCT

*Never* leave water spots, steel cookware or utensils in the sink for lengthy period. Rust spots in the stainless steel surface can develop from the iron deposits from your water.

*Never* use a steel wool or scoring pad as it damages the sink surface and causes discoloration.

*Never* use pure bleach in your sink as this may ruin the finish of your sink.

*Never* leave rubber mats, sponges or cleaning pads in the sink overnight as this will trap water and could stain and discolor the sink surface.

*Never* use any drain cleaning products containing sulfuric or hydrochloric acid (Muriatic acid) as this will attack the sink. Silver cleaners can also contain acids that will damage the sink surface.



***Cleaning your stainless steel products are not as difficult as you may think. Properly maintaining your stainless steel products will extend the life of your product and make it easy to keep clean.***

## USE THESE STEPS TO HELP PREVENT RUST & PRESERVE THE BEAUTY OF STAINLESS STEEL

Believe it or not, Stainless steel is actually easy to clean. You can quickly remove fingerprints, dust and ordinary stains simply by rubbing the stainless with a clean, damp cloth and wiping dry. It's also easy to remove burnt-on grease, dried food particles, and even coffee stains if you follow the recommendations below. Your stainless steel will stay new-looking for years to come.

### 1. Use The Proper Tools

Clean the surfaces with NON-ABRASIVE tools. Soft cloths and plastic scouring pads will NOT harm the steel such as a Scotch-Brite® pad. Scrubbing motion MUST be in the direction of the manufacturer's polishing marks or "Grain".

### 2. Clean Along the Polished Lines

Some stainless steels have a visible "grain". You should always scrub in a motion that is in the same direction.

### 3. Use alkaline chlorinated or NON-chlorinated Cleaners

While traditional cleaners are loaded with chlorides, there are many non-chloride cleaners available. Avoid cleaners that have quaternary salts as they also attack the stainless steel and cause pitting and rusting.

### 4. Keep Your Food Equipment Clean

Use alkaline, alkaline chlorinated or non-chlorinated cleaners at recommended strength. Clean frequently to avoid build-up of hard, stubborn stains.

### 5. Food and Common Stains

Stains should be removed by using non-abrasive cleaners. Rinse immediately and thoroughly after using such cleaners. To prevent food from hardening on your stainless steel sink, soak it in hot water as soon as possible and then wash it with a mild soap or detergent. If foods should harden in your sink, wait a few minutes as the hot water soaks, and then gently scrub with a cloth or soft brush. For a highly polished or mirrored surface, a stainless steel pad is likely to mat the finish and **should not be used**.

Softening your hard water can do much to reduce deposits. There are certain water filters that can be installed to remove corrosive elements.

To remove hard water mineral deposits or coffee stains, fill the sink about a quarter of the way with water and vinegar or phosphoric acid. Follow with cleansing powder then rinse and dry.

### 6. Rinse, Rinse, Rinse

If chlorinated cleaners get on your stainless steel equipment, you MUST rinse immediately! Wipe off ALL water that contains the cleaning agents. After wiping down the stainless steel, allow it to "Air Dry". The oxygen in the air helps maintain the stainless steels surface.

### 7. Hard To Clean Stains

For tougher stains, use ammonia in water, detergent in water, baking soda or vinegar. Wash with hot water, then rinse and dry with a soft, clean, cloth. You must always be careful not to rub in dirt that is on the metal surface when you clean. This is especially important if your stainless sink is buffed to a mirror finish.

*See chart on back page for cleaning & applying* 

## RECOMMENDED CLEANERS FOR SPECIFIC SITUATIONS

Use this chart below to help guide you for what cleaners and applications should be used for a long lasting finish.

JOB	CLEANING AGENT	COMMENTS
Routine Cleaning	Soap, Detergents, Ammonia.	Apply with Cloth or Sponge.
Fingerprints & Smears	Detergent and warm water, glass cleaner or Sodium Bicarbonate (Baking Soda) and water, Spray Polishes for Stainless steel.	Polishes for stainless steel provides barrier film. recommended.
Stubborn Stains & Discoloration	Mild, non-abrasive creams and polishes. apply with soft cloth or sponge and rinse residue with clean water and dry.	DO NOT use Chloride solutions!
Grease & Fatty Acids, Burnt-On Foods	Easy-Off® Oven Cleaner or equivalent	Excellent removal on all finishes
Tea or Coffee Stains	Use hot solution of Sodium Bicarbonate (Baking Soda).	Apply with Cloth or Sponge.
Heat Stains	Club soda with moistened cloth. Non-abrasive cream or polish. Nylon type pad such as a Scotch-Brite® pad.	Creams are suitable for MOST finishes, BUT only certain ones can be used for highly polished surfaces. Scratches can occur.
Paint	Proprietary alkaline or solvent paint strippers, depending upon paint type. Use soft nylon or bristle brush on "grain" surfaces.	ALWAYS brush or scrub in the direction of the stainless steels "grain".


  
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