


 Tecnozeta Srl	<h1>8.5.1 STEEL MAINTENANCE PROCESS</h1>	Issued by: RGQ
		Verified by: RGQ
		Approval: DG

## Summary

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## 1. PURPOSE AND FIELD OF APPLICATION

This is a process to raise awareness of the proper use and maintenance of all OF outdoorkitchens steel products over time.

## 2. INSTRUCTIONS

**Stainless steel can suffer considerable damage if it is not treated with the necessary precautions. In particular, special attention should be paid to:**

- avoid the use of cleaners containing chlorine and its compounds; these cleaners, such as bleach, hydrochloric acid (muriatic), products for unblocking the sink drain, products for cleaning and treating cotto tile and marble, and descalers, can damage the composition of steel, irreparably staining or oxidising it. The possible contact of these products with steel must be very brief and must be immediately followed by thorough rinsing and drying;
- do not leave packages and bottles of cleaners or other products of acid composition opened, as the fumes can oxidise and, in some cases, corrode the steel in the form of pitting. Beware also of hydrochloric acid vapors that can rise up from cleaning particular floors;
- in addition to avoiding powder or abrasive cleaners, do not use metal scourers, brushes, and abrasive discs, as well as utensils and rags that have been previously used for other metals because, besides scratching the surface, they could cause contamination that, if not eliminated quickly, can trigger oxidation phenomena (rust stains);

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- do not leave residues of food that tend to be aggressive (such as cola, lemon, tomato, wine, salt, iodised salt, iodine) on the surface for long periods (e.g. weekends and holidays). Always leave your stainless steel element cleaned, well rinsed and dried;
- never leave the steel wet, especially if it is salt or hard water (i.e., rich in calcium carbonate);

### **TO KEEP THE STEEL IN GOOD CONDITION**

- do not forget to clean the surface of the cooking and washing area with water, SANACLEAN, and a soft and cleaned rag, to rinse it well, and to dry it with a cotton rag after use. This will prevent the appearance of unaesthetic rings on the surface and the formation of limescale deposits. The same cleaning should also be carried out frequently on the stainless steel elements that are not particularly stressed (back panels, lateral panels, and grooves). Do not let the dirt stick to the surface of the steel;
- to avoid scratching the surface, do not use abrasive metal or synthetic scourers (scotch brite type), sharp utensils and powder or abrasive cleaners;
- if scrubbing is required, the movement should be parallel to the satin finish direction in order to avoid visible scratching of the surface;
- regularly use specific products for the maintenance of steel (e.g. INOX SHIELD), always following the instructions on the products' labels with regard to doses and modes of use;
- in new installations, after the first use of the tap, it is recommended to clean and rinse well the stainless steel surfaces because the pipes can contain small ferrous fragments that can cause oxidation if left in contact with steel;
- it is advisable to clean all stainless steel surfaces at the end of the assembly in order to remove traces of dirt, adhesive, fingerprints, and residues which inevitably deposit on the steel. It is recommended to leave the steel cleaned, thoroughly rinsed, and dried with a clean rag, especially if the kitchen will not be used in a short time;

### **SUGGESTIONS**

- it is good practice to avoid placing overheated pots directly on the steel worktop, as they could cause the deformation of the support;
- for limescale stains, use possibly warm white vinegar, rub the surface in the satin finish direction, rinse well, and dry;
- in case of stubborn stain, use specific products for cleaning the steel (e.g. ARGONIT METALLI) always following the instructions on the products' labels with regard to doses and modes of use.