

Stainless steel catering equipment - Cleaning instructions



Stainless steel will give many years of trouble free use if cared for as detailed in this document. Any scratches occurring in use will blend together over a period of time and become less noticeable. If a piece of stainless steel equipment appears to mark then don't worry, it is not usually the steel but something deposited on it which has stained.

IMPORTANT: Before commencing any cleaning operation on stainless steel catering equipment that has electrical supplies, ensure that the electricity is turned off (either at the control panel, local isolator or by removing the plug from the socket outlet).

Do not allow acidic foodstuffs to remain on stainless steel surfaces for long periods, wash and rinse away as soon as possible.

Do not use acid based cleaners as these can cause pitting to occur in the stainless steel. Care should be taken when cleaning floors around stainless steel equipment with acid based cleaners to ensure that the cleaners are not splashed up the stainless steel equipment.

Clean all stainless steel surfaces regularly, before during and after use with a damp cloth and mild detergent, always rinse well with clean water and dry surface with a dry cloth. Occasional use of a proprietary stainless steel cleaner is recommended to provide additional protection against dirt build up by leaving an invisible protective film on the surface.

Marble (or other natural stone) tops should be wiped over with hot soapy water and dried with a clean dry cloth.

Glass sneeze screens and such should be cleaned regularly using a proprietary glass cleaner, care should be taken to use a cleaner with minimum odour to reduce the risk of food tainting.

Laminated counter fronts should be polished with a general purpose furniture polish.

Fluorescent lighting tubes should be wiped regularly with a damp cloth after being left to cool down.

Quartz heat lamps should be wiped regularly with methylated spirits on a soft cloth after being left to cool, and then wiped dry with a clean soft cloth. Avoid touching the lights after cleaning as oils from the skin can cause deterioration of the lamps life.

Ceramic hotplates should be cleaned regularly using a damp cloth whilst the hot plate is still slightly warm. Occasional use of a proprietary glass cleaner is also recommended. Never use wire wool, scotchbrite or similar abrasives to clean a ceramic hot plate as irreparable damage can be done.

Bain marie wells should be cleaned with a damp cloth (or damp scotchbrite) and mild detergent whilst the well is still slightly warm and wiped dry with a clean cloth. Do not bend or attempt to move the rod element out of the way during cleaning though as this will ultimately cause electrical damage.

Hot cupboard interiors should be cleaned with a damp cloth (or damp scotchbrite) and mild detergent whilst the hot cupboard is still slightly warm and wiped dry with a clean cloth.

Do not throw large quantities of water into the cupboard to aid cleaning as this can cause electrical failure of the element underneath the bottom shelf.

Refrigerated displays and refrigerated cupboard interiors should be cleaned with a damp cloth and mild detergent and wiped dry with a clean cloth. Refrigerated cupboard door gaskets should be cleaned with a warm soapy cloth, then a clean damp cloth and finally dried with a clean dry cloth. After cleaning, the gasket should be checked for damage and replaced if needed.

Refrigerated units should be serviced regularly by a refrigeration engineer to ensure that items such as the condensing coil on the compressor, evaporator coils and internal fans are all kept clean and free from debris.

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