

Cleaning/Maintenance of stainless products Supplement to Instruction Manual





1.0 Cleaning and Maintenance

It is important that stainless products are maintained regularly. The frequency depends on the usage.

Logitrans recommends that the following is carried through at least once per month:

1. General cleaning.
2. Brown discolourations are to be removed with 3 in 1 stainless steel care.
3. Use the steel care and finish, which is a protective oil, sealing the surface and preventing particles and e.g. acid from hands to stick to the steel. The oil is put on with a brush or spray bottle. It is very important that the oil enters holes and places with through-going axles or bolts. Superfluous oil is wiped or washed off after 30 minutes.
4. Lubricate all grease nipples with suitable grease.

Cleaning procedure to remove protein layers:

The customer should make a cleaning procedure for regular cleaning.

1. Chassis and other exposed parts should be washed with hot soapy alkaline water. Use a coarse sponge. The protein layer can also be cleaned with a brass brush.

Discoloration of stainless steel can be removed with a cleaning liquid, which degreases and removes protein layers and restores the protective oxide layer on the stainless material (3 in 1 stainless steel care)

2. After wiping the soap-washed areas, use a protective oil (e.g. steel care and finish). This oil seals the surface and prevents particles and e.g. acid from hands to stick to the steel. The oil is put on with a brush or spray bottle. It is very important that the oil enters holes and places with through-going axles or bolts. Superfluous oil is wiped or washed off after 30 minutes.

If this cleaning method is not used, the material will be covered by protein layers again.

Supplier of cleaning equipment for the food industry:
Ecolab: www.ecolab.com

