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# Caring for your Stainless Steel

### 1 - Use the proper tools.

When cleaning your stainless steel products, take care to use non-abrasive tools. Soft clothes and plastic scouring pads will not harm the steel's passive layer. Stainless steel pads can be used but only in the direction of the manufacturers' polishing grain.

#### 2 - Clean with the polish lines.

Some stainless steel has visible polishing lines or "grain." When visible lines are present, you should always scrub in a motion that is parallel to them. When the grain cannot be seen, play it safe and use a soft cloth or plastic scouring pad.

#### 3 - Rinse, rinse, rinse.

If chlorinated cleaners are used you must rinse, rinse and wipe dry immediately. The sooner you wipe off standing water, especially when it contains cleaning agents, the better. After wiping the equipment down, allow it to air dry for the oxygen helps maintain the stainless steel's passivity film.

## Recommended Cleaners for Specific Situations

Suggested by NAFEM

| Job                                           | Cleaning Agent                      | Comments                          |
|-----------------------------------------------|-------------------------------------|-----------------------------------|
| Routine Cleaning                              | Soap, Ammonia, Detergent, Medallion | Apply with cloth or sponge        |
| Fingerprints & Smears                         | Arcal 20, Lac-O-Nu, Ecoshine        | Provides barrier film             |
| Stubborn Stains & Discoloration               | Cameo, Talc, Zud, First Impression  | Rub in direction of polish lines  |
| Grease & Fatty Acids, Blood or Burnt-on-Foods | Easy-Off, De-Grease It, Oven Aid    | Excellent removal on all finishes |
| Grease & Oil                                  | Any good commercial detergent       | Apply with cloth or sponge        |
| Restoration/Passivation                       | Benefit, Super Sheen                |                                   |

### Caring for your Aluminum Cookware

First, after the cooking vessel has cooled, fill with warm soapy water and allow to stand. This will loosen food residues and enable them to be more easily removed. Many cooks allow their pans to soak while the meal is being served.

For tougher food residues use a nylon or other soft abrasive cleaning pad. Use warm or hot water and a different product specially formulated to remove tough grease and stuck-on-food.

## **Limited Warranty**

All Polar Ware product is warranted to be free from defects in material and workmanship for a period of one year from date of purchase. In the event of an alleged defect, Polar Ware shall determine if such goods are defective and if so, give written authorization for their return, which shall be at the purchaser's expense. Defective goods returned to Polar Ware in Sheboygan, Wisconsin or such other place as the Polar Ware Company direct, with a return authorization label on the outside of the carton, will be repaired or replaced without charge, and this shall be the purchaser's sole remedy under this warranty. The choice to repair or replace rests solely with the Polar Ware Company. The seller shall not be liable for any loss, damage or installation expense, including consequential damages, directly or indirectly arising from the condition or use of the goods or from any other cause.