CARE, MAINTENANCE & CLEANING OF PRESTIGE STAINLESS STEEL WASHROOM DISPENSERS



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About Stainless Steel

The corrosion resistance of stainless steel (type 304) washroom dispensers stems from an extremely thin but tenacious and self-repairing passive film, which forms on the surface of the stainless steel. This imparts the properties of stain resistance, nontainting of food, hygiene cleanability and aesthetic appearance which makes stainless steel the ideal choice for many high-class articles, including Prestige Dispensers in washroom environments. Further, it does not chip, flake, craze, crack or break.

Stainless steel will be unaffected by normal conditions of everyday use. Routine simple gentle cleaning will reward the owner with a product, which retains its properties and appearance throughout years of constant daily usage. All grades of stainless steel will stain and discolour due to surface deposits, therefore they will never be completely maintenance free. Because of stainless steel's reputation for durability, washroom dispensers are sometimes assumed to be indestructible, and therefore subjected to misuse or even abuse. Care should be taken to avoid such 'abnormal' use. A frequent cause of staining and micro pitting of stainless steel is splashing with undiluted bleach solutions and mortar cleaners.

Initial Cleaning

• Initial cleaning after installation should be done as soon as possible to remove any dust, dirt and grime that may have settled on the surface of the stainless steel during installation or by other surrounding building works.

• The plastic covering on any new stainless steel surface will prevent natural selfpassivation. This will only commence once the plastic is removed. Any adhesive residues and substances present in the environment (e.g. glue, grime or salts) which settle on the surface, will impede and impair the self-passivation.

• Clean the surface to remove any adhesive residues using **Inox Clean** (see cleaning procedure below).

• Frequently clean the surface during the initial weeks of exposure to keep it free of settled substances. This also stimulates the formation of the passive film.

Routine Cleaning

The aesthetic appearance and corrosion resistance of all grades of stainless steel can be adversely affected by dust, grime, aggressive salts, etc that settle and accumulate on the surface.

Dulling, discolouration, staining and possibly the initiation of corrosion may result unless such substances are removed by regular routine cleaning.

Cleaning Procedure for Stainless Steel Dispensers

• Employ regular routine cleaning rather than an occasional aggressive single cleaning. Experience will dictate how long the interval should be between each routine clean.

• Only use proprietary brands of cleaners that state 'suitable for stainless steel'.

• CNM Online highly recommends **Inox Clean** and **Inox Protect** for the cleaning, maintenance and protection of stainless steel dispensers. Routine, simple and gentle cleaning with these products will retain the corrosion resistance, help prevent finger marks and maintain the appearance of the stainless steel through years of exposure and use in the washroom environment.

Cleaning Methods

• Cleaning stainless steel dispensers is easy.

• Routine Cleaning:

a) Apply a very light coat of **Inox-Clean** to a stainless steel surface. Wipe the surface with a cloth.

b) For an even better cleaning effect, apply a light coat of **Inox-Clean** and allow to react for a minimum of 10 minutes. Wipe with a cloth rubbing stained surfaces vigorously with a dry cloth. Repeat if necessary.

c) Rinse the surface with clean water.

d) Dry the surface with a clean cloth.

e) Protect the freshly cleaned surface by applying a very light coat of **Inox Protect.** Wipe with a clean cloth and a final light polish with a E Cloth will leave the dispenser/s looking great.

PROBLEM	CLEANING AGENT	COMMENTS
Routine cleaning. All finishes.	As detailed above – Routine Cleaning.	In the absence of Inox products, clean surface with mild detergent
		(such as Fairy Liquid) and water, sponge/rinse with clean water and wipe dry.
Fingerprints. All finishes.	As detailed above – Routine Cleaning.	In the absence of Inox products, clean surface with mild detergent (such as Fairy Liquid) and water, sponge/rinse with clean water and wipe dry.
Stubborn stains and discolouration. All finishes.	 a) As detailed above – Routine Cleaning but paying particular attention to b) or b) PeekTM may be used – follow manufacturer's instructions. 	In the absence of Inox products use mild cleaning solutions, a nylon abrasive pad maybe used with caution, rinse with clean water and wipe dry.
Rust and corrosion. All finishes.	 a) PeekTM may be used – follow manufacturer's instructions. b) Oxalic acid. The cleaning solutions should be applied with a swab and allowed to stand for 15-10 minutes before washing away with water. 	Rinse well with clean water (precautions for acid should be observed). Thereafter follow Routine Cleaning as above.
Scratches on brushed (satin) finish.	Slight scratches. Impregnated nylon pads. Polishing with scruffs dressed with iron free abrasives. For deeper scratches apply in the direction of polishing. Then clean with soap or detergent as per Routine Cleaning.	DO NOT USE ordinary steel wool – iron particles can become embedded in stainless steel and cause further problems

Cleaning Don'ts

X Do not use coarse abrasive powders

X Do not use metallic scourers or brushes with metal bristles

X Do not use hard objects such as knife blades

X Under no circumstances should concentrated bleach, hydrochloric acid based solutions, such as silver cleaners, or build mortar removal solutions contact the stainless steel surfaces. Hypochlorite containing bleaches must be used in the dilutions suggested in the manufacturer's instructions and contact times kept to a minimum. Thorough rinsing after use is very important.

Precautions

• Acids should only be used for on-site cleaning when all other methods have been proved unsatisfactory.

• Rubber gloves should be used and care taken to see that acid cleaners are not split over adjacent areas.

- Special precautions are necessary with oxalic acid.
- Solvents should not be used in closed places.
- Smoking must be avoided when using solvents.

Conclusion

If all the suggestions and recommendations have been attempted, stainless steel has the facility to be mechanically or electro polished by specialists on or off site as the material is complete and not a surface-plating. Please feel free to contact the CNM Online Technical Helpline should you experience any difficulties.

Technical Helpline – 01977 663331