Stainless Steel is durable, and can be long lasting, if proper care and maintenance is provided.

1. Keep Stainless Steel clean. DO NOT allow liquids to stand on stainless steel for prolonged periods of time. DO NOT allow food particles, dirty, or other foreign matter to stay in contact with stainless steel for prolonged periods of time. Keeping stainless steel clean, assists in the deterring of bacterial growth.

2. It is recommended that Boos Stainless Steel Cleaner is used with a disposable towel when cleaning the stainless steel. DO NOT USE an abrasive cleaner! This will scratch the surface of the metal. Chlorine bleach should not be used to clean the stainless surfaces. **If chlorine bleach is used, it must be thoroughly rinsed off immediately with water.**