

Foodservice Equipment • Material Handling, Healthcare & Cleanroom Equipment

Care and Cleaning

Metal products distributed by Eagle are constructed from a combination of stainless steel, galvanized steel, aluminum, or chrome and powder coated mild steel. Products may also include glass, acrylic, laminate, and wood items. All cleaning products used shall be approved for the surface used on and avoid contact with adjacent inappropriate surfaces.

Sheet metal products are shipped with a protective plastic layer. After removal of the protective plastic there may be residual adhesive or plastic embedded in the grain. This embedded material may appear to look like scratches in the surface. It can be removed using acetone and a soft rag. Acetone should not be used with acrylic or powder coated pieces.



Do NOT use...

- **Razor blades**, which can scratch the surface. Remove any adhesive labels by hand. Do NOT remove the model or serial plate (if applicable).
- Carbon steel brushes or steel wool, as they will leave particles embedded in the surface which will lead to rust.
- Paper towels or scouring pads.

Use caution selecting the different types of detergent and/or cleaners.

- Read and follow the cleaner's manufacturer's instructions. Consult Eagle Group or the cleaner's manufacturer, if unsure.
- Cleaning with warm water, with or without a gentle detergent or non-scratching cleaner, and soft cloth, sponge, or brush is sufficient for most needs. Always rinse with clean warm water and wipe dry with a soft towel after cleaning.
- Do NOT use any cleaners with ammonia, bleach, flammable fluids, cleaning waxes, concentrated detergents.
- Household products fall into either non-abrasive or abrasive cleaners. Abrasive cleaners are more effective but present the possibility of scratching the surface. The degree of abrasiveness will vary by brand and product.
- Cleaners that advertise 'For Stainless Steel' are not guaranteed to be non-abrasive, acidic or free from chlorides.
- Commercial cleaning products are often compounded from phosphates, synthetics and alkalis. Always follow the precautions and manufacturer's methods for effective cleaning.
- Avoid cleaners containing quaternary salts often found in disinfectants. Quaternary ammonium salts are commonly used in the foodservice industry as sanitizing agents. Improper care will result in pitting and rusting even in stainless steel.
- Never use hydrochloric acid (muriatic acid).
- To maintain the best results, rinse thoroughly and wipe dry after cleaning. Prolonged contact with cleaning agents will degrade the finish. Do not allow equipment to air dry as this will cause water spots and small highly concentrated areas of minerals and cleaners.
- Always clean, wipe and dry with the grain to prevent scratching.

Situation	Cleaner or solution
Routine cleaning	Water with gentle soap. Wipe dry.
Grease or oils	Water and wipe dry with suitable product.
Smudges and fingerprints	3M stainless steel cleaner, Arcal 20, Lac-O-Nu, Lumin
Stains and discoloration	Allchem, Cameo, Talc, Zud, First Impression
Restoration	Benefit, Super Sheen

Eagle does not endorse any particular brand, but rather suggests by brand name to provide the correct type of cleaner. Brands with similar chemical makeup are likely to be as effective. Refer to manufacturer's instructions.

Water coming out of the faucet will have varying degrees of hardness depending on the area of the country. Hard water may leave spots and when heated leave deposits behind that if left to sit, will break down the passive layer and rust stainless steel. Softening and filtering water will remove distasteful and corrosive elements – consult a specialist.

contact our SpecFAB® Division.

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For custom configuration or fabrication needs,

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Spec sheets available for viewing, printing or downloading from our online literature library at our websites



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