

STAINLESS STEEL CARE

Stainless Steel refrigerators require ongoing cleanliness and maintenance. Take care to look after your investment and it will serve you well for years to come.

All you need to know...

Your bar fridge features components using 304 and/or 201, 316, 430 or 418 grade stainless steels. All stainless steel grades require a level of care and protection to retain their appearance. Stainless steel is not immune to corrosion and nor is it maintenance-free, contrary to popular public perception. Even the highest marine grade 316 stainless steel can rust without care.

Modern tastes dictate that your outdoor bar fridge or BBQ features stainless steel with a brushed finish. This brushed finish is attained by running stainless steel sheets through an abrasive process that removes the 'mirror finish' to leave it 'brushed'. Brushed finish stainless steel requires frequent cleaning and care, to maintain its quality of appearance. Without adequate care it is 100% guaranteed that it will show signs of corrosion in time.

HOW TO CARE FOR YOUR BAR FRIDGE

Your refrigerator requires frequent cleaning with fresh water to avoid oxidation and other corrosive issues. After installation, we recommend that owners apply a thin layer of olive oil with a clean rag, to all exposed stainless steel areas. This should then be polished in and buffed off with another clean rag to a non-oily finish. This process will aid protection against dirt and other corrosive contaminants, by providing a temporary food-safe shield. The olive oil layer also makes later polishing and removal of fingerprints easier. This process should be repeated every 3-4 months.

NOTE: A lot of times rust that first appears is just 'surface rust (tea staining)', this will simply wipe off with hot 'drinking/tap' water and very fine steel wool if needed. When you wipe clean dry with clean cloth and add olive oil coating.

