Stainless Steel Preparation and Cleaning

Your Ss Brewtech stainless steel equipment has been manufactured with a highly polished finish. While this is the best for maintaining a sanitary surface, the finish can be damaged or dulled by aggressive chemical or abrasive cleaners. The following recommendations will ensure your bucket maintains optimum performance throughout its life:

FIRST TIME USE

Cleaning

Prior to your first time use, you should wash the equipment with Tri-Sodium Phosphate (TSP) in hot water following the manufacturer's recommendations. After the TSP wash, rinse well and use a soft cloth to dry all surfaces.

Passivation

It's a good idea to passivate your stainless steel equipment with an acid based solution. Filling the vessel with StarSan at 1oz per gallon of water or other acid passivation solution at the recommended strength and at a temperature of 70-80F for 20 minutes, followed by an air dry is all that is needed.

Sanitizing

We recommend you sanitize your equipment with StarSan or other acid based sanitizer per the manufacturer's recommended directions prior to use.

CLEANING AFTER USE

Use a standard brewery caustic or PBW to remove the protein buildup from the inside of the bucket. Follow the directions for strength and temperature and let the cleaner do the work. If needed, a soft nylon brush can be used to remove heavy deposits. The Ball Valve and Lid Gasket should also be removed, disassembled and cleaned as well.

NEVER USE

- Stainless Steel Scrubbing Pads or Scotch Bright pads - These will remove the protective oxide layer on the stainless and cause discoloring, and in some cases surface rust could form.
- Chlorine bleach or Chorine based products - These will cause pitting of the stainless steel, or literal pin holes through the surface, which can't be repaired. These may also induce surface rust.
- Oxalic Acid cleaners such as Bar Keeper's Friend, Kleen King, or Revere Ware Stainless cleaners on the Etched Markings – These may cause the etching to fade.
- OxiClean or other peroxide cleaners in combination with hard water – This can cause calcium carbonate to precipitate onto the surface of the stainless. If this happens, a re-passivation (per above) should remove the deposits nicely.

PASSIVATE PERIODICALLY

To ensure the longest life for you stainless steel, you should passivate at least once a year or immediately after you may have done anything to scratch the surface. Even the finest grades of stainless steel can develop rust if the oxide layer is removed or damaged. Passivation is your best defense against surface damage of your stainless steel equipment over time.

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