

MAINTENANCE OF STAINLESS STEEL SURFACES OF KITCHEN CANOPIES AND WALL CLADDING SHEETS

Canopies are manufactured from 304 grade stainless steel.

They contain baffle type filters that need to be removed at least once per week and put through the dishwasher on a soapy wash or washed in the sink with warm soapy water and a cloth **(not a pan scrub pad as this will scratch the surfaces, never use a caustic solution on any parts of the canopy).**

Leave to drain over-night and re-instated them back into the filter housing prior to cooking.

Do not run the extract system without the filters in place as you will send excessive amounts of grease into the ductwork and coat it and the fan unit with grease.

This will cost you money in the extra man hours needed to clean the internal surfaces of the ductwork system.

All ductwork cleaning must be done by a specialist contractor who has to certify your system is TR19 compliant and it should be cleaned at least twice a year.

Canopy and Wall Cladding Cleaning Method

When cleaning the canopy/wall cladding sheets use warm soapy water and a soft cloth. **(Never use abrasive creams or pan scrubs as you will scratch the surfaces).**

When you are removing dirt marks from the metal surfaces you are also removing the natural oils in the metal.

Once you removed the marks and the canopy/wall sheets have dried naturally and you want it to look as new. You need to put back the oils, use a soft cloth and baby oil we find it gives the best results and it is not expensive.

To bring the surfaces back like new just add some baby oil on to the cloth and work it into the metal surfaces and allow it to dry naturally.