



To maintain the lasting shine and durability of your John Boos stainless steel kitchen products, consistent and proper care is essential. Use the right tools, clean water, and non-chloride cleaners to wipe down and clean surfaces. For the best results, we recommend using John Boos Stainless Steel Cleaner to polish and restore surfaces to their original luster. To keep stainless steel in optimal condition for years, avoid letting foods and liquids sit on the surface for extended periods.

Care & Maintenance Instructions

Cleaning Instructions

Use the correct tools, clean water and non-chloride cleaners to wipe off dirty stainless steel surfaces. Do not allow liquids, food particles, dirt, or foreign debris to stand on the stainless steel for prolonged periods of time. Do not use chlorine bleach. If used, rinse off with water immediately and wipe off surface with a soft clean towel. Always clean and wipe with the polish lines of the stainless steel.

Restoring and Polishing Your Stainless Steel

It's recommended to use John Boos Stainless Steel Cleaner to polish and restore all stainless steel surfaces. The all natural formula is safe for all stainless steel food preparation surfaces.

Removing Surface Corrosion, Oil, or Grease Build-up

To remove surface corrosion, oil or grease build-up, use our stainless steel care kit that contains a pack of Bar Keepers Friend cleanser, Scotch-Brite General Purpose Hand Pad (7447), and a bottle of stainless steel polisher. Make sure the surface area is clean of dirt and debris and follow the steps below.

1. Make sure the cleansing pad is soaked with water and remains wet.
2. Sprinkle the Bar Keepers Friend cleanser thoroughly on the wet cleansing pad and gently rub onto the stainless steel surface in the direction of the polishing lines. Continue to add more or less cleanser until the corrosion, oil or grease is removed.
3. If applying Bar Keepers Friend directly to the stainless steel, make sure the surface is wet before using the cleansing pad to remove surface corrosion, oil, or grease.

4. Using clean water, rinse the stainless steel surface immediately and wipe the stainless steel surface dry using a soft clean towel.
5. Spray the stainless steel surface with the stainless steel polisher to restore and polish. Then wipe the surface in the direction of the polishing lines using a soft clean towel.

Recommended Cleansers

Use:

- Bar Keepers Friend
- Alkaline
- Alkaline Chlorinated
- Non-Chloride Containing Cleansers

Do Not Use:

- Abrasive Cleansers Containing Chlorides or Quaternary Salts

(If you do not know the chloride content of your cleanser, call the cleanser supplier.)

Recommended tools

Use:

- Clean Soft Towels
- Clean Sponges
- Plastic Scouring Pads

Do Not Use:

- Wire Brushes
- Metal Scrapers
- Steel Scouring Pads