## **Stainless Steel Solid Shelving**



## **CLEANING INSTRUCTIONS**

Proper cleaning and sanitizing of your stainless steel solid shelving requires the use of the proper cleaning agents used in the correct concentrations. The use of the wrong agents and concentrations could damage your shelving.

## DO NOT USE CLEANERS OR SANITIZERS CONTAINING CHLORINE OR SODIUM HYPOCHLORITE.

They may discolor or damage the shelving unit. These chemicals are in some commercially available

products such as bleaches (like Clorox) and some detergents (like Comet).

Cleaning and sanitizing is a twostep process. Cleaning involves removing the larger food particles, heavy soil and stains which may be on the shelf. Sanitizing kills the bacteria and mold which may exist on the shelf surface. It is generally true that one application of any product cannot accomplish both cleaning and sanitizing. The heavy soils must be removed first so that the sanitizer can do its job on a "clean" surface.

Since these cleaners and sanitizers are usually purchased in concentrated form, proper eye and skin protection must be worn while handling the concentrated product.

DO NOT MIX DIFFERENT CLEANERS AND/OR SANITIZERS. FOLLOW THE MANUFACTURER'S DIRECTIONS CAREFULLY. DILUTE ALL CONCENTRATES TO THE PROPER STRENGTH.

## **AUTOCLAVE APPLICATION GUIDELINES**

When stainless solid shelving, as part of a mobile shelving unit, is used in an autoclave, the following Metro product guidelines are recommended to ensure optimal product performance and longevity:

Stainless, swedged posts with aluminum post caps must be utilized (part numbers 33/54/63UPS-SW). Aluminum split sleeves (part number 9986S) with stainless rings should be used to mount solid stainless shelves.

Select either hi-temp phenolic casters or hi-temp nylon casters for application. These casters are designed specifically for autoclave environments. For more information, contact your local Metro representative, log onto www.metro.com or call 1-800-433-2232.

