

# Stainless Steel Supplier in Perth: “Stainless Steel Restaurant Equipment Should Last a Lifetime.”



Managing director of stainless steel supplier in Perth reveals maintenance techniques that make stainless steel equipment outlast most restaurants.

Perth, WA, 25 May 2015 - Stainless steel is a steel alloy consisting of at least 12% chromium and optional elements such as nickel, molybdenum and carbon. But it is the chromium that makes stainless steel an irreplaceable commodity in restaurants.

Chromium interacts with oxygen in the air to create a smooth oxide coating on the surface of stainless steel. This coating provides stainless steel with its non-corrosive properties. It also makes stainless steel a surface that is “unfriendly” to bacteria. This is why stainless steel is a mandatory material for so many sanitary applications.

When properly maintained, the surface of stainless steel doesn't deteriorate with regular cleaning, providing a product that can last a lifetime.

Recently Paul Bartlett, the Managing Director of Western Stainless Solutions, provided a guide to properly maintaining stainless steel restaurant equipment on his company blog. Western Stainless Solutions is a full service stainless steel supplier and fabricator in Perth. They have provided custom design stainless steel installation for countless restaurants, pubs and food manufacturing facilities in the Perth area.

Mr Bartlett wanted to provide a reminder for his past customers and a guide for future customers that would enable them to keep their stainless steel restaurant equipment in perfect shape for as long as they own their business. According to Mr Bartlett:

“Stainless steel is the standard when it comes to restaurant and food processing equipment. In many cases, stainless steel is mandated by various Australian and local codes. This didn't happen by accident. It happened because stainless steel is the easiest practical building material to keep compliant with stringent sanitation standards.”

## Proper Maintenance of Stainless Steel

Stainless steel is the safest material for use in any facility where sanitation is a critical issue. Because it is such a smooth non-porous surface, it is not only unfriendly to bacteria but also easy to keep clean. In fact, using traditional cleaning methods such as abrasive cleaners or pads can damage stainless steel and the integrity of its surface.

In most cases, it is recommended that only a cloth and water with a mild detergent is used on stainless steel. If it is cleaned on a daily basis and all spills are cleaned immediately, stainless steel is a “self-repairing” surface that replenishes its oxide film by the interaction between chromium and oxygen.

If organic material or dirt is allowed to stay in contact with a stainless steel surface, it keeps the chromium in stainless steel from interacting with oxygen and can compromise the protective layer.

According to Mr Bartlett: “The rules for proper maintenance are quite simple. Use soap and water whenever possible for cleaning. Don't use abrasive pads or cleaners. Don't use chlorine, including bleach. And clean it every day. If you follow these simple rules, your stainless steel surface can, indeed, last a lifetime.”

Western Stainless Solutions is a stainless steel supplier in Perth. They provide stainless steel solutions for the restaurant, medical, manufacturing, chemical, pharmaceutical, mining and water treatment industries. They are a full service manufacturer and supplier that provides bespoke solutions for a multitude of different applications. To learn more or for the full blog post on stainless steel maintenance, call 1300 794 647 or visit their website: <http://www.westernstainless.com.au/>.

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