

## STAINLESS STEEL HANDLES

*Stainless steel handles are exposed to environmental contaminants, so rust-like layers and discolourations may occur on their surface. To keep them looking attractive, we recommend regular cleaning and maintenance of the handles.*

### **CLEANING AND MAINTENANCE**

*Use special preparations for cleaning stainless steel only, for example:*

- *3M-Stainless Steel Cleaner & Polish foam - removes dirt and preserves stainless steel surfaces, leaving a thin protective coating to mask flaws and inhibit dirt redeposition. Regular application makes the next cleaning easier.*

### **ATTENTION**

*Do not use for cleaning:*

- *strong powders or agents with surface-active properties (containing chlorides, acids, etc.)*
- *sharp cleaning materials (abrasive paper, rough brushes) that may scratch or permanently damage the surfaces.*

### **STEEL GRADE SELECTION**

*Be sure to select the proper steel grade for the environment in which the handle will be used:*

- *AISI 304 has anti-corrosion properties and is resistant to normal conditions of use*
- *AISI 316 is an acid-resistant stainless steel which, unlike the previous one, contains molybdenum additive to improve the anti-corrosion properties. It is designed for highly polluted or aggressive environments such as: industrial areas, coastal zones, swimming pools, rooms with elevated humidity and temperature where it is exposed to chemical agents, such as salts, acids and high temperatures.*

**Proper use and maintenance  
of stainless steel handles provides aesthetic  
appearance and guarantees long-lasting operation!**