



Scientific Worksurface Solutions is pleased to have supplied you with products fabricated from Stainless Steel. The highest quality material was used in the manufacturing of your project. Please take a moment to review the following care and maintenance instruction to ensure years of quality use.

STAINLESS STEEL TABLES, COUNTER TOPS and SINKS

Use only mild soap and soft cloths to wash stainless steel. **NEVER USE ABRASIVE CLEANERS.** The use of abrasives may scratch or mar the surface.

If items are cut directly on stainless steel, the surface will scratch. In order to prevent this, please use a cutting board to protect your tops.

If the stainless requires polishing, commercial cleaners and polishers are available at any local cleaning store. Always check the label to be assured that they are for Stainless Steel.

Heavy items dropped onto the surface may result in dents.

For burns on surface; use a brown Scotch Bright pad as supplied, rub burn mark lightly until burn disappears. Rub **with** the grain if at all possible.

For slight scratches on surfaces; use 80 grit flap wheels in drill, use a sweeping motion, do not hold flap wheel in place on surface. Blend area with brown Scotch Bright pad.

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