

VERY IMPORTANT INFORMATION

CARE AND PROTECTION OF STAINLESS STEEL SURFACES

Your Bar Fridge features Stainless Steel components, using 304 and/or 201 grade Stainless Steels. All Stainless Steel grades require a level of care and protection to retain their appearance. **Stainless Steels are not immune to corrosion and neither are they maintenance-free, contrary to popular public perception.** Even the highest marine grades of Stainless Steel require frequent cleaning with fresh water to avoid oxidation and other corrosive issues.

Modern tastes dictate that your Alfresco Bar Fridge or BBQ features Stainless Steel with a brushed finish. This brushed finish is attained by running Stainless Steel sheets through an abrasive process that removes the mirror finish and leaves the brushed finish. Brushed-finish Stainless Steel requires frequent cleaning and care, to maintain its quality of appearance. Without adequate care it is realistic to expect that it will show signs of corrosion in time.

Stainless Steel is definitely not a maintenance-free material. Cleanliness and Stainless Steel are closely related.

After installation, **we recommend that owners apply a thin layer of Olive Oil with a clean rag, to all exposed Stainless Steel areas.** This should then be polished in and buffed off with another clean rag to a non-oily finish. This process will aid protection against dirt and other corrosive contaminants, by providing a temporary food-safe shield. The Olive Oil layer also makes later polishing and removal of fingerprints easier. This process should be repeated frequently every 3-4 months.

Look after your investment carefully and it will serve you well for many years to come.

Postal: P.O Box 166, Sebastopol, Vic, 3356

Head Office: 40 Production Drive, Alfredton, Vic, 3350

Ph: 03 53376399 Fax: 03 53376499

Email: sales@bar-fridges-australia.com.au Web: www.bar-fridges-australia.com.au

Golden Bear Enterprises T/As Bar Fridges Australia and Aquarange ABN 13 101 612 239