

The Margarita Guys



Frozen Delight - Delivered Just Right!

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## **Cleaning Stainless Steel**

For those of us who didn't buy the black machines, keeping the stainless steel surfaces of our machines clean and nice looking can be a never ending chore. While you can buy products for cleaning and polishing the stainless steel portions of your machine, we've found that using the 2% chlorine sanitizing solution does a great job.

Buy a plastic squirt bottle and keep it filled with commercially available sanitizer (usually a powder in a little packet diluted with water, it can be found at restaurant supply stores). It is easy to spray on and wipe off with a soft terry cloth (like a bar rag). You not only clean the machine and kill germs, you keep the stainless steel shining without the expense of a fancy stainless polish.

The trick is to use as little fluid as possible and finish wiping with a dry towel. Much like cleaning glass, you need to keep wiping until the cleaning fluid has dried or you'll get streaks or swirl marks.

Even if you are using a black machine, we still recommend using this same method for cleaning your machine. The sanitizing solution not only cleans the machine it also kills bacteria. Be sure to clean the lower drip tray and wipe off the faucet handles regularly – these are places where germs can be easily passed from one customer to the next.

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