



## Care & Maintenance Guide

### Flash Bar Modular Systems

#### Stainless Steel Care and Maintenance Frames, Stainless Steel Counter Inserts, Accessories, and Shelves

- The stainless steel needs to be cleaned for aesthetic considerations and to preserve corrosion resistance. Cleaning the stainless steel should be done after each use and before storing.
- The cleaner stainless steel can be kept while in storage, being broken down or even during use, the greater the assurance of optimum corrosion resistance. Some tips on the care of stainless steel are listed below:
  - Avoid the use of oily rags or greasy cloths when wiping the surface.
  - Don't use any chlorine-based cleaner or anything with chloride in it. NO BLEACH.
  - Don't use oven cleaner.
  - Do routine cleaning of exposed surfaces.
  - Where possible, after cleaning, rinse thoroughly with water. Use clean water to avoid mineral spots.
  - On polished finishes, rubbing or wiping should be done in the direction of the polish lines, NOT across them.
  - Clean with soft sponges or soft clothes. DO NOT use steel brushes or steel wool.

#### Effective Cleaning Methods Stainless Steel ONLY

Job	Cleaning Agents*	Comments
Routine Cleaning	Warm Water, Soap, Ammonia, Detergent	Apply with sponge or soft cloth. Can be used on all finishes.
Fingerprints and Smears	3M Stainless Steel Cleaner and Polish, Arcal 20, Lac-O-Nu, Lumin Wash, O'Cedar Cream Polish, Stainless Shine	Provides barrier film to minimize fingerprints. Can be used on all finishes.
Stubborn Stains and Discoloration	3M Stainless Steel Cleaner and Polish, Allchem Concentrated Cleaner, Samae, Twinkle, Cameo Copper Cleaner, Grade FFF or Grade F Italian Pumice, Whiting or talc, Liquid Nu Steel, Copper's or Revere Stainless Steel Cleaner, Household Cleaners, Lumin Cleaner, Zud Restoro, Sta-Clean, Highlite, Allen Polish, Penny-Brite, Copper-Brite	Rub lightly, using dry damp cloth, in the direction of polish lines on the stainless steel.
Grease and Blood Burnt-on or Baked-on Foods	Scotch-Brite Power Pad 2001, Easy-Off, De-Grease-It, 4% to 6% hot solution of such agents as tri-sodium polyphosphate, 5% to 15% caustic soda solution	Excellent removal on acids, all finishes. Particularly useful where rubbing is not practical.
Grease and Oil	Any good commercial detergent or caustic cleanser.	Apply with sponge or soft cloth in direction of polish lines.

\*NOTE: Use of proprietary names is intended only to indicate a type of cleaner and does not constitute an endorsement. Omission of any proprietary cleanser does not imply its inadequacy. All products should be used in strict accordance with instructions on package.

*Pro Tip - Always check the cleaning agent's instructions before using the equipment with consumables after cleaning. Sometimes there is a required amount of time that you'll have to wait for the surface to be safe to use with consumables.*



## Acrylic Counter Inserts Care & Maintenance (If Applicable)

- Periodically check that the acrylic counter is securely fastened to the stainless-steel frame by looking under the counter at the bolts. If loose, tighten bolts located underneath the counter with a Phillips screwdriver.
- DO NOT place any hot pots, pans, and other items directly out of the oven onto acrylic. Max temp is 180 degrees F. Anything hotter than 180 degrees will warp the counter.
- **In hot and humid environments, cover the bar from direct sunlight and/or elements, even when it's in use.** Failure to provide the appropriate shade from the sun can cause the counters to warp and in extreme cases, burn people using the bar. The more humid your environment, the less heat it takes to warp the counter.
  - If you're location is a very humid place or near a body of water, we recommend upgrading to Sea Board or Stainless Steel counters which are more resistant to extreme weather conditions. Sea Board is a marine grade material and available in black or white.
- If your acrylic counter is beginning to warp from the heat, remove counter insert from the steel frame immediately. In moderate circumstances the counter will go back to its original shape once it cools off.
- If you are leaving the unused where the temperature changes drastically in a short period of time. We recommend moving the counter inserts and frames entirely to be stored in a temperate environment.
- Make sure acrylic is cleaned and dried before being stored.
- When cleaning acrylic counters, use a microfiber cloth or soft sponge with warm water and a mild detergent. Use clean water to avoid mineral spots.
- DO NOT use any abrasive cloths.
- DO NOT use any caustic or abrasive cleaners or cleaners with ammonia

## Laminate Care & Maintenance (If Applicable)

- We recommend Laminate Panels only be used on bars covered from the elements.
- If you wish to leave a bar assembled outside with laminate panels, it should be under an overhang with enough shade to block direct sunlight and rain. Then covers should be placed on the bar when not in use.
- If panels become wet, they should be cleaned and dried as soon as possible. Do not leave them soaking.
- When storing, ensure that laminate is covered and protected to avoid damage (bubble wrap, cardboard, and/or freight blankets work well)
- We recommend Laminate Counters only be used on bars used and stored indoors
- To clean the surface, use a damp cloth or sponge and a mild soap or detergent. Rinse thoroughly with warm water and wipe dry.
- Difficult stains such as coffee or tea can be removed using a mild household cleaner/detergent and a soft bristled brush, repeating as necessary. Windex and Formula 409 are OK to use. Acidic or abrasive cleaners can damage laminate surfaces; do not use them.
- If a stain persists, use a paste of baking soda and water and apply with a soft bristled brush.
- Light scrubbing for 10 to 20 strokes should remove most stains. Although baking soda is a low abrasive, excessive scrubbing or exerting too much force could damage the surface, especially if it has a gloss finish.
- Food dyes can cause permanent stains. If dye should happen to spill, wipe it up immediately with dish washing detergent or an all-purpose cleaner.
- Never place pots or dishes directly from the oven or burner on an unprotected laminate surface; such extreme heat can cause cracking or blistering. Always use a heat shield, hot pad or trivet.
- A detailed list of approved cleaners (for laminate only) can be viewed here:  
[https://static.wilsonart.com/sites/default/files/docs/resources/Care\\_%26\\_Maintenance\\_-\\_Laminate.pdf](https://static.wilsonart.com/sites/default/files/docs/resources/Care_%26_Maintenance_-_Laminate.pdf)



## LED Care & Maintenance (If Applicable)

- When transporting or breaking down the bar, be mindful of the LED strips. Disconnect the appropriate cables and connectors **before** beginning breakdown. (Refer to the Set Up Guide)
- When running your LED system, make sure the battery is not being used to power the bar while the charger is powering the battery. Use the battery or the charging cable to power the bar. Use only one power source at a time (if applicable). Having the battery charging while powering the bar will ruin the battery life.
- Do not leave your battery charged for more than 12 hours at a time (if applicable).