



Indoor Decorative Refuse

CARE AND MAINTENANCE GUIDE

CONTAINER CLEANING GUIDANCE



Powder-Coated Containers

- Hand wash with warm water and a mild detergent solution.
- Use a microfiber cloth to avoid scratching the surface of the container.
- To remove oil and grease, use either mineral spirits or isopropyl alcohol.

Note: The cleaning solution should not be in contact with the container for more than 30 minutes. After cleaning, the surface should be rinsed completely with fresh water.

- Avoid using bleach, oil, oil polish, or oil-treated cloths.



Stainless Steel

- Hand wash using stainless-steel polish, ammonia-free glass cleaner, or mineral oil.
- Use a microfiber cloth to avoid scratching the surface of the container.
- Avoid using bleach.
- For finger-print resistant stainless steel, hand-wash with a mild detergent or ammonia-free glass cleaner, and avoid the use of bleach, oil, oil polish, and oil-treated cloths.



Resin

- Hand washing with mild detergent is recommended.
- Use a microfiber cloth to avoid scratching the surface of the container.
- Avoid the use of bleach, oil, oil polish, or oil-treated cloths.

LEG LEVELERS MAINTENANCE

- Recommend deploying the leg levelers when provided
- Deploy leg levelers to a minimum of ¼ inch above the ground.

INNER LINER CARE

Rigid Plastic Liners

- Hand-wash with mild detergent and a microfiber cloth.
- Avoid using bleach, oil, oil polish, or oil-treated cloths.

Galvanized Liners

- Hand-wash with mild detergent and a microfiber cloth.
- To avoid water pooling on the bottom, rinse and drip-dry liners.

HINGES AND MOVING PARTS MAINTENANCE

- Use a small amount of light machine oil, do not let the oil drip on painted surfaces, to restore smooth operation to hinges and other moving joints.

Tips to maintain the longevity of your indoor container:

- DO NOT use indoor containers outdoors
- DO NOT use chloride products, such as chlorine bleach
- DO NOT use any abrasive scrubbing materials, such as steel brushes to avoid scratching the surface of the containers
- DO NOT use abrasive cleansers on brushed stainless steel
- DO NOT clean a stainless-steel surface unless it is cool to the touch
- DO NOT use oven cleaners
- DO NOT use dirty or hard water to clean the containers