

STAINLESS STEEL

PRODUCT INFO

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We serve general contractors, architects, and end users with laboratory quality tops and workbenches. Let us know your specifications, including thickness, surface area, material, and color finish, and we'll quickly build you a quote and detailed design drawing.



Stainless Steel

Stainless steel is the foremost surface material for rigorous lab applications with serious chemical or microbial limit requirements. We provide NSF, anti-bacterial tops for wet labs, hot labs, and clean rooms.

OnePointe Solutions manufactures stainless steel furniture and casework for laboratories and cleanrooms in 304 or 316 grade with #3 or #4 finish. All stainless steel we supply is certified by the NSF in accordance with ANSI/NSF 2 (Food Safety) standards.

Applications

- Autopsy Areas
- Clean Rooms
- Food Processing
- Cannabis Testing
- Operating Rooms
- Radioactivity Research
- Pathology Labs

Features & Finish

- Durable
- Easy Clean
- Heat Resistant
- Corrosion Resistant
- Nonporous
- Anti-bacterial
- Moisture Resistant
- #3 Finish
- #4 Finish

Stainless Steel 304

Grade 304 stainless steel is noted as the most common austenitic stainless steel. It is the most versatile and widely used.

Stainless steel 304 can be used in both indoor and outdoor applications (e.g. brewing equipment and gutters). In addition, this material can be manipulated and crafted into various shapes and sizes, easy to clean, fabricate and is suited in both hot and cold forming process and performances.

Applications

- Fasteners & Troughs
- Sanitary Ware & Tubing
- Construction Material
- Electrical Outlets
- Piping
- Chemical Containers
- Commercial Food Processing Equipment

Key Chemical Components

- 18 - 20% chromium
- 8 - 10.5% nickel

Features & Finish

- Weldable
- Durable
- Formability
- Heat Resistant
- Corrosion Resistant
- #3 Finish
- #4 Finish

Stainless Steel 316

Stainless steel 316 is another important grade among the austenitic stainless steels. The key difference between this grade and 304 is the molybdenum component.

This property makes stainless steel 316 as an ideal material for environments that deal with highly corrosive elements, exposed to water consistently or needed in areas where a greater strength and hardness are required.

Applications

- Refinery Equipment
- Medical Devices
- Marine Environments
- Boat Fittings
- Springs
- Lab Benches & Equipment
- Chemical Processing & Storage Equipment

Key Chemical Component

- 2-3% molybdenum

Features & Finish

- Weldable
- Durable
- Heat Resistant
- Corrosion Resistant
- #3 Finish
- #4 Finish

Maintenance

Stainless steel is a popular countertop material due to its non-porous surface making it particularly resistant to bacterial growth and scratching. Strong, easy to clean, and extremely tolerant of high heat and temperature changes, stainless steel workbenches can commonly be found in clean rooms, chemical labs, pharmaceuticals, food testing, and more.

How to Clean Stainless Steel

- Use a soft cloth and wipe in the direction of the steel “grain” to clean spills
- Mild detergents, soaps, and hot water are ideal for regular cleaning
- Stains and caked-on residue can be removed using vinegar, baking soda, toothpaste, and liquid dish soap
- For polishing, use commercial stainless steel polishes, lemon oil, or specialty stainless steel sprays

What To Avoid

- Do not use chlorine-based cleaning products on stainless steel surfaces, chlorine and chlorine bleach can cause permanent, irreversible damage
- Do not use abrasive tools like steel wool, abrasive pads, abrasive powders (i.e. baking powder), or abrasive liquids
- Avoid harsh or dirty water as these can leave annoying stains and marks on your stainless steel surface

Thank You

Give us a call at (866) 456-1185 for help
selecting the right materials for your project.

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