

# STAINLESS

# STEEL 316

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## 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 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

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