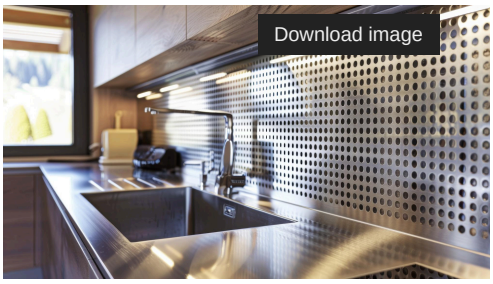
cedinox
Asociación, Investigación y Desarrollo del Acero Inoxidable

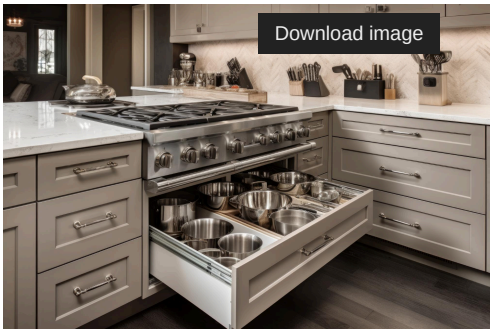
Domestic kitchens



Stainless steel is an universal material in the food industry, from domestic kitchens to food processing plants. Its properties make it an essential partner in ensuring food safety.

Food is constantly exposed to chemical, biological and physical hazards. Food contamination carries substantial risks to the health of consumers, and represents major economic costs to communities and nations.

Stainless steel gets its name from its ability to resist corrosion, an essential attribute in aggressive environments such as those found in the food industry. This material forms a passive surface layer of chromium oxide that protects it from corrosion and other kinds of deteriorations. This resistance is essential to prevent food contamination by corrosion or rust particles.



Its non-porous surface, with no micro-cracks where bacteria can accumulate, facilitates cleaning and disinfection, effectively eliminating any food residue or external agents that could compromise food safety. At the same time, its high corrosion resistance allows the use of more aggressive and effective disinfectants without altering the properties of the material.

Stainless steel's durability makes it an economical choice. Its ability to resist mechanical damage, high temperatures and certain cleaning chemicals makes it ideal for food processing environments where wear is constant. The longevity of stainless equipment reduces the need of frequent replacement and minimising the risk of contamination, particularly in the case of paints or other protective methods that may contaminate the food chain.

Stainless steel achieves international food safety standards. Its use ensures that food processing facilities and equipment complies with the highest standards of hygiene and safety.

The stainless steel grades most commonly used in this industry are AISI 304 and AISI 316. The second one, has a small addition of molybdenum that improves its resistance to high temperatures and corrosion against chlorides and chemical solutions. It should be noted that for specific applications involving abrasion or wear resistance, other grades of stainless steels can be used.

It is important to identify the use and/or application that we are going to give to the stainless steel in order to avoid mistakes in your choice. If you have any doubts, you are welcome to consult our experts https://www.cedinox.es/en/consultas-sobre-acero-inoxidable/index.html [/sites/cedinox/en/consultas-sobre-acero-inoxidable/index.html]