Tea Stain Removal & Prevention Guide



The key to keeping your new stainless steel hardware looking great and preventing teastaining issues is regular care and maintenance. Stainless steel does need maintaining, just like your car needs washing.



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WHAT IS TEA STAINING? IT ISN'T RUST!

Like all materials unless cared for properly, stainless steel will become stained or discoloured over time. Tea staining is when the surface of the stainless steel is discoloured by corrosion. It is a cosmetic issue that takes place on contaminants on the surface of the steel, it does not affect the structural integrity or lifetime of the material.



WHY DOES TEA STAINING OCCUR?

A number of key factors promote tea staining occurring such as:

1. Presence of corrosive substances

Saline air causes sea salt to form on the surface of the stainless steel and is one of the major causes of tea staining. Sea salt remains damp until a very low relative humidity meaning the hardware surface stays damp (corroding) for longer with sea salt. Industrial pollutants in the air could also make conditions even more aggressive.

2. Atmospheric conditions

In an atmosphere of high humidity combined with high temperature conditions become worse and occurences of tea staining increase. The high humidity creates a film of moisture that dissolves the salt deposits and creates a corrosive solution on the surface of the hardware.

3. Rough hardware surface

Salt can become trapped in deep grooves or metal folds on the surface of the hardware making these areas more likely to corrode. When the surface dries the salts become concentrated, making conditions more aggresive. The deeper the groove the more trapped water (and salt) there is.

4. Using the wrong grade of stainless steel

There are many grades of stainless steel each with different chemical compositions. 304 and 316 grade are two of the most common. The main differences between 304 and 316 is the percentage of Chromium, Molybdenum and Nickel. 316 stainless steel containes higher percentages of Molybdenum and Nickel which increases its strength and corrosion resistance. Blu™ hardware is made from 316 Marine Grade Stainless Steel.



THE SOLUTION TO TEA STAINING

The solution is relatively simple:

Use the right hardware - blu[™] hardware:

- is made from 316 Marine Grade Stainless Steel to provide the best resistance to corrosion.
- undergoes an extra linishing process to provide a unique 'super satin' surface finish which is much smoother than many other hardware products on the market. The smoother surface means less chance of corrosive substances becoming trapped on the surface.

2. Keep the hardware cleaned and maintained:

As the name states, it is 'stain less' not 'stain free'. For optimum performance, hardware should be cleaned after fitting and at east every 6 months once in use, or bi-monthly if located in a highly corrosive environment such as on or near the coast. Blu's DR121 is a 100% organic deep cleaner which removes contaminants and tea staining in a single operation. Regular use of the DR121 cleaner followed up by an application of the DR121 Conditioner will keep stainless steel looking

brand new for years to come. You can purchase the DR121 Cleaning Kit from blu hardware's website: https://blu-performance.com/product/stainless-steel-cleaning-kit/



THE RESULT

As you can see from the image the tea stained handle as shown in top image looks like brand new again following treatment from blu's DR121 cleaner and conditioner shown.

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