

304 VS 430 STAINLESS STEEL

304 Stainless Steel	430 Stainless Steel
<p>Food grade steel. Highly durable. Easy to sanitise – just use soap & water. Non-porous or impervious. 304 is NOT magnetic - test it with a magnet. Composed of: 18% chromium and 8% nickel*.</p> <p>Safe to prepare food on as it doesn't absorb grease, food particles or water. Suitable for commercial kitchen use.</p>	<p>Permeable steel. Cheaper option. Less resistant to corrosion than 304 grade. Porous. 430 is magnetic - test it with a magnet. Composed of: no nickel content.</p> <p>Fine for residential sheds, arts and crafts, home kitchens - use of cutting boards and food mats are recommended.</p>

Once upon a time, food regulations stipulated all commercial operations must have non-porous surfaces for food preparation. Currently, Food Standards Australia maintains the guideline of an 'impervious' surface in its criteria.

Local council's standards now vary so we recommend you confirm which grade is required before purchasing for a commercial environment. It's worth remembering, regardless of your council's requirements, that it's a lot more costly to have a hygiene incident and lose customers than to set your kitchen up with the highest food grade stainless steel surfaces right from the start.

(*nickel makes the material more durable and rust resistant)



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