

Common disinfectant chemical compatibility

WITH STAINLESS STEEL



BSC MYTHBUSTERS WITH

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There are a lot of rules, 'guidelines', rumors and myths for using a biosafety cabinet, we'll be exploring: Which are true? Which are not? Why?

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Not all disinfectants are appropriate for all microorganisms you'd like to kill, and the same goes for the surface they are applied to. Some chemicals can stain, pit, and/or rust your stainless steel surface of your Biosafety Cabinet (BSC) with repeated use, leaving a hard to clean work surface. Here's a handy chart of commonly used cleaners and their compatibility with 304 and 316 Stainless Steel. As a rule of thumb, all chemicals rated B-D if used, should be followed up with a sterile rinse of a Category A chemical such as sterile water or alcohol to protect your steel. The brand name cleaners referenced are commonly used in pharmacy applications.

Chemical	Ratings	
	304 SS	316 SS
Water, Distilled	А	А
Water, Deionized	А	А
Water, Fresh	А	А
Ethanol	А	А
lodophor	А	А
Isopropyl Alcohol (70%)	В	В
Sodium Hypochlorite (<20%)	С	С
Sodium Hypochlorite (100%)	D	D
Citric Acid	В	А
DECON-QUAT®	С	В
Peridox*	В	В
Vesphene™	В	В
Vesphene Environ*	D	В
LpH* III se	D	В
EcoLab® disinfectant cleaner	С	В
lodine	D	D
Chlorine Dioxide	С	С
Hydrogen Peroxide	В	В
Quaternary Ammoniums	С	В



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- A. Excellent
- B. Good: Minor Effect, slight corrosion, or discoloration
- C. Fair: Moderate Effect, not recommended for continuous use.
- D. Softening or loss of strength, and swelling may occur Severe Effect: Not recommended for any use
- E. Information not available



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