



MAINTENANCE GUIDE

STAINLESS STEEL KITCHEN SINK

STAINLESS STEEL SINK SUGGESTED MAINTENANCE

RECOMMENDED CLEANERS

- For stains or light scratches, we suggest a mildly aggressive cleaner. You can also try a paste of baking soda and water, but be sure to rinse well and dry.
- For stubborn stains and more noticeable scratches, we suggest a more aggressive cleaner such as Bar Keeper's Friend®. For extremely stubborn stains, you may also try to use a Scotch-Brite™ Pad.
- When using any of these cleaners, it is critical that you rub in the direction of the grain lines of the sink, rinse completely and towel dry.

SUGGESTED MAINTENANCE

- Rinse thoroughly after each use. Most soaps and detergents contain chlorides that are harsh on stainless steel. The good news is that chlorides are highly water soluble so a thorough rinsing of your sink after each use and weekly cleaning will keep your sink looking bright and shiny.
- Towel dry after each use to prevent mineral deposits from building upon the surface of the sink. Water quality can affect the appearance of your sink. Towel drying and weekly cleaning will prevent discoloration or unsightly film from developing on the finish.
- Clean the sink once a week. Be sure to rub in the direction of the satin finish lines, and use our recommended cleanser.
- Always use our sink bottom grid to protect your sink's finish.
- For a gleaming finish: Polish your stainless steel sink by applying dry flour to the surface. Rub the flour in with a soft cloth, then rinse and dry or place the stopper in your sink, pour some club soda in and rub with a soft cloth. Dry with a different soft cloth to prevent water spots and surface rust.

SUGGESTED MAINTENANCE

- Don't rub the sink across the satin finish lines. Scouring across the satin finish lines can damage the original sink finish.
- Don't allow soap or other household cleansers to dry on the surface of the sink. Most brands contain chemical additives which will affect the original finish.
- Don't use solutions of chlorine bleach and water in the sink. Chlorides, which are found in most soaps, detergents, bleaches, and cleansers, are very aggressive to stainless steel. If left on the sink too long, they can cause surface pitting.
- Don't use a steel wool pad to clean your sink. If a more abrasive product is needed, use a green Scotch-Brite™ pad, being sure to rub in the direction of the satin finish lines. Steel wool pads have a tendency to break apart and small particles of steel can become embedded in the surface of the sink. The steel particles will rust and will give the appearance that the sink itself is rusting.
- Don't use rubber mats or dishpans in the sink. Leaving rubber mats or dishpans in the sink can lead to surface rust or possible pitting. However, if you insist on using mats or dishpans, please remove them after each use and rinse thoroughly.
- Don't leave wet sponges, cloths, or cleaning pads on the sink. This can lead to surface rust.

For additional information please contact us. Phone: (213) 222-8820.