

CARE & CLEANING OF YOUR STAINLESS STEEL SINK FOR THE HOMEOWNER

- 1. Clean your sink regularly using warm soapy water.
- 2. Always rinse the sink after using any cleaning agent.
- 3. The surface may be wiped with a soft clean cloth to remove water spotting.
- 4. Do not dice, cut or chop food directly on the surface of the sink.
- 5. Do not let staining objects stay in direct contact with the sink for long periods of time.
- 6. Do not use abrasive cleaners, scouring pads, or steel wool.
- 7. For heavy cleaning, use a fine pumice powder inside the bowl, but this should not be used on any mirror surface, and must be thoroughly rinsed off after use
- 8. Scratches will occur with use of your sink. You can make them less noticeable by using a fine pumice powder (see #7 above).
- 9. If rust should appear, it is almost always as a result of chloride or carbon steel being introduced into the sink. Use of steel wool, chloride cleaners and antibacterial soap should be strictly avoided. Surface rust can be removed with a product called "Flitz".
- 10. Residential sinks are not designed for use with photographic chemicals and acids.
- 11. Chemicals found in drain cleaners are not highly concentrated and these can be used safely on your sink, but the sink must be thoroughly rinsed after use.
- 12. Variations in water quality can also affect the appearance of your sink(a) If water has a high iron content, a brown surface stain resembling rust can appear(b) If water has a high concentration of minerals or is over-softened, a white film may develop on the sink.

To combat these problems – towel dry the sink and clean using a recommended cleaner once a week.