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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.