what to do if you have a problem

Elkay is proud of the quality of its stainless steel sinks. Many sinks are warranted to be free of manufacturing defects for a lifetime of normal residential use to the original owner of the sink. For a full warranty explanation, and limitations, please consult your warranty sheet.

If you feel you have a defective sink, please contact your plumber for the name of your local Elkay representative, or contact the Consumer Service Department of Elkay at 1-800-22ELKAY (1-800-223-5529). Please provide your sink model number, the date of installation, and a description of the problem.

accessories

Elkay colanders, cutting boards, rinsing baskets and bottom grids are not designed as "Dishwasher Safe" or "Microwave Safe". These products should be hand washed in a mild detergent, rinsed thoroughly and hand dried.

To maintain the beauty and quality of your cutting board, please follow these simple instructions:

- Clean by washing with hot soapy water after preparing each food item and before you go on to the next item.
- A solution of 1 teaspoon of chlorine bleach in 1 quart of water should be used to sanitize surfaces. Flood the surface with the solution and allow it to stand for several minutes.
- Rinse thoroughly and air dry or pat dry with clean paper towels.
- For wood cutting boards – apply a coat of mineral oil to all wood surfaces on a monthly basis or more frequently if needed.
- Do NOT place your cutting board in the dishwasher.
- Do NOT place your cutting board in the microwave.
- Do NOT immerse your cutting board in water.
- Do NOT allow hot surfaces to come in contact with your cutting board.
- Do NOT store your cutting board on or in your stainless steel sink when not in use.
- The following are recommendations from the USDA regarding cutting boards:
  - Always use a clean cutting board.
  - If possible, use one cutting board for fresh produce and a separate one for raw meat, poultry, and seafood.
  - Once cutting boards become excessively worn or develop hard-to-clean grooves, you should replace them.

ELKAY®

2222 Camden Court
Oak Brook, IL 60523

elkayusa.com

Printed in U.S.A. (REV. 5/08) F-4071

ELKAY®



care & cleaning



suggestions for the care and cleaning of your Elkay stainless steel sink

Your Elkay sink is made from the finest nickel bearing stainless steel. Its mellow surface harmonizes with any color scheme... Any décor. Timeless. Elegant. And, like fine silver, its beautiful finish becomes lovelier with use and age. Your Elkay sink is solid stainless steel and with proper care and maintenance will give you a lifetime of service.

recommended cleansers

Safe for all types of Elkay stainless steel sink finishes is Elkay's Stainless Butler Stainless Steel Cleaner and Polisher. The non-abrasive formula is safe and effective for day to day cleaning.

For satin finish sinks:

For stains or light scratches, we suggest a mildly aggressive cleaner such as Shiny Sinks Plus® or Flitz®. For stubborn stains and more noticeable scratches, we suggest a more aggressive cleaner such as Bar Keeper's Friend®, Zud®, Lawrence Right Work, Ajax®, Comet®, Maas® or Nevr-Dull®. 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 and rinse completely and towel dry.

For high gloss mirror finish sinks:

Use only mild liquid dishwashing detergent with a soft sponge to clean and then rinse thoroughly. Follow with a soft cloth to dry. Do not use an abrasive cleanser or cloth as it will permanently scratch the finish.

recommendations for proper maintenance

- Do... Rinse thoroughly after each use. "Thorough" rinsing can be done by running the water for a few minutes and rubbing the cleaned area with a clean sponge.
- Do... Towel dry after each use to prevent mineral deposits from building up on the surface of the sink.
- Do... Clean the sink once a week. For satin finish sinks be sure to rub in the direction of the satin finish lines, using an Elkay recommended cleanser.
- Do... Use an Elkay bottom grid or rinsing basket to "protect" the finish. Elkay bottom grids can remain in the sink and will not cause rusting or pitting.
- Do NOT... Rub the sink across the satin finish lines. Scouring across the satin finish lines can damage the original sink finish.
- Do NOT... 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.
- Do NOT... 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.
- Do NOT... 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.
- Do NOT... 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.
- Do NOT... Leave wet sponges, cloths, or cleaning pads on the sink. This can lead to surface rust.
- Do NOT... Use abrasive cleanser or cloth on high gloss finish mirror portions of the sink.

Following these recommendations for the care and cleaning of your stainless steel sink will insure that it will provide you with many years of service.

chlorides

Today, chlorides are found in most all soap, detergents, bleaches and cleansers; chlorides can be aggressive to stainless steel. However, chlorides are very water soluble. Therefore, THOROUGH RINSING of your sink after each use to remove any chloride residue and a weekly cleaning is all that is required to keep your sink looking bright and shiny.

scratches

Like many metallic surfaces, your stainless steel sink will scratch. These are merely usage scratches and over time will blend into the overall finish of your sink with proper cleaning.

knives

Your sink is designed to serve as many things but not as a cutting board or chopping block. This type of use will lead to deep scratches in the sink finish and will dull your knives. Elkay does offer various cutting boards which will provide an additional work area.

water quality

The quality of your water can affect your sink's appearance. If your water has a high iron content, a brown surface stain can form on the sink giving the appearance of rust. Additionally, in areas with a high concentration of minerals, or with over-softened water, a white film may develop on the sink.
To combat these problems, we suggest that the sink be towel dried after use, and again, on a weekly basis, the sink should be cleaned using a recommended cleanser.

foods

Heavy salt concentration or foods containing high levels of salt should *not* be allowed to dry on the sink surface. Rinse your sink thoroughly after use.