

Instructions for cleaning and care for stainless steel work surfaces

BLANCO STEELART stainless steel worktops are manufactured from high-quality nickelchromium steel. Stainless steel is the classic material and its material property means that it offers almost boundless design options. The seamless integration of sinks and additional functional elements creates the elegant impression that everything is cast in a single piece.

Furthermore, stainless steel offers you diverse advantages:

- Exclusivity, aesthetics, timelessness and a large number of possible combinations
- Smooth, non-porous and hence hygienic surface
- Suitable for all foods and resistant to normal acids and alkalis
- Does not rust
- Easy to clean

Material properties specific to stainless steel:

- The material property of stainless steel precludes it being scratch resistant. Every stainless steel worktop gets signs of usage and tear, and this becomes a "patina".
- Regular care with **BLANCO Polish**, for example, creates a finish which becomes more and more insensitive. Scratches are assimilated into the surface; it becomes less prone to retaining fingerprints.
- Finishes which are machined in different ways affect the degree of shine and the care properties of the work surface: **the smoother structure of the brushed finish (satin polish) makes it easier to clean and care for than the ground finish (brushed finish).**



satin polish



brushed finish

Tips for everyday use:

- Under unfavourable conditions, objects which fall onto the work surface can damage the surface.
- Do not place excessively hot saucepans or pans directly on the worktop.
- Do not cut food directly on the worktop, in order to prevent deep scratch marks. We recommend our glass cutting boards which are available as optional extras for this purpose.
- Avoid sliding hard or sharp-edged objects (e.g. heavy cooking utensils) over the worktop.

General cleaning and care recommendations for BLANCO STEELART stainless steel worktops:

- **Always clean in the direction of the grain and never in a circular motion** because this can cause lasting changes to the structure of the surface.
- Intensive polishing of one point produces local changes to the degree of shine (especially with brushed finish).
- **Do not use steel wool, only sponges for stainless steel** (soft side).
- Avoid cleaning agents containing chloric and hydrochloric acid.
- Regularly remove dirt and limescale deposits.
- Avoid direct, prolonged contact with rusting iron objects (e.g. cast iron pans).

Cleaning advices:

To clean thoroughly:

We recommend that you clean and care for your sink every 1-2 weeks with **BLANCO Polish**.

For day-to-day cleaning:

A **soft sponge** or a **damp cloth** together with a normal cleaning agent are sufficient for daily cleaning.

To remove limescale you may also use cleaning agents containing vinegar or lemon juice.

BLANCO household tip: Clean with vinegar water (20% vinegar, 80% water) or with lemon juice and table salt dissolved in water.

If you clean thoroughly with **BLANCO Polish** then you only need to clean with water and the **BLANCO microfibre cloth** on a day to day basis. You can remove all dirt (water marks, splashes of fat etc.) as well as fingerprints with the **moistened** BLANCO microfibre cloth.

BLANCO Polish makes daily cleaning easier and removes heavy dirt and limescale deposits. It seals the surface (water repellent property) and removes slight signs of wear and tear (scratches).



BLANCOPOLISH:

- Removes scratches
 - Removes rust, marks and stains
 - Water just rolls off the surface after use
 - Prevents finger prints and other marks and dirt from settling
- aCare kit for stainless steel worktops.

Consisting of:

- 1x BLANCO microfibre cloth
- 1x BLANCOPOLISH
- 1x VILEDA sponge scratchless

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