

# USE AND CARE GUIDE

## STAINLESS STEEL SINK

### Easy Cleaning Instructions

Rinsing is the most important part of sink care. A stainless steel sink finish will retain its original bright appearance if the sink is **rinsed** thoroughly after each use. Running the water from the spray hose for a few minutes can do “Thorough” rinsing. Typically, a rinse and towel drying after each use takes care of most everyday clean ups. Ideally, once a week the sink should be scoured with a mildly abrasive cleaner, such as Comet. Rubbing back and forth in the direction of the polish or grain lines will not only remove stubborn stains and greasy film buildups, but will blend usage scratches into the satin finish of the sink. After scouring, rinse thoroughly and wipe dry. Your sink will shine like new!

### Scratching

Like most metals, your new stainless steel sink will scratch. The feature benefit of the unique satin finish is the ease with which these scratches blend into the uniform finish of the sink. This is accomplished with a periodic scouring with a mildly abrasive kitchen cleanser, such as Comet.

### Rubber Mats

The resiliency of stainless steel makes it unnecessary to use rubber mats to protect you sink, dishes and glassware. However, if you do use mats, please remove them after each use. If left in the sink, the water trapped underneath could cause discoloration.

### Discoloration, Rust and Possible Pitting

Wet sponges, clothes, cleaning pads and rubber mats left on the sink can lead to discoloration. Steel wool pads should never be used to clean your sink. Steel Wool will leave small iron particles in the grain lines that will rust and damage the sink. Continued usage in this manner may eventually lead to the sink itself rusting and pitting.

### Liquid Soap

Do not allow concentrated liquid detergent to dry on your sink. Most brands contain chemical additives that will affect the original high luster finish.

### Chlorides

Today, chlorides are found in most all soaps, detergents, bleaches and cleansers. Chlorides are not friendly to the stainless steel surface. They should not come in contact with the surface of the sink for extended periods. When these chemicals are used in your sink, it should be thoroughly rinsed. This is especially noticed when clothes are soaked in a diluted bleach mixture. The mixture can attack the sink at the water line and cause rusting and pitting.

**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.

**Spotting** The quality of your water can affect your sink’s appearance. In areas with hard water, a brown surface stain can form on the sink giving the appearance of rust. This phenomena also occurs in water with high iron content. Additionally, in areas with a high concentration of minerals, or with over-softened water, a white film may develop on the sink. To combat this problem, we suggest that the sink be towel dried after use.

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