



Vessel Sinks

The General Care and Cleaning of Any Vessel-Style Sink

Vessel sinks are available in porcelain, glass, stone, bronze, copper, bamboo, and stainless steel. Although this is quite a varied assortment of materials, for general maintenance all can be regularly cleaned with a mild detergent, warm water and a soft cloth. Wiping down and drying any sink after each use is the best protection against hard water creating blemishes which may become difficult to eliminate. For a thorough cleaning after extended use, or to remove stubborn stains, each material requires its own deep cleaning solutions.

Copper

PATINA

Copper changes and evolves with time as it reacts with the environment. While a new copper sink will add beauty and style to any decor, the natural oxidization process, or patina, requires some maintenance.

SANITIZATION

The best way to clean a copper sink is with a solution of mild soap and water, followed by a wipe-down with a soft cloth. Avoid using copper cleaners on your sink as they can be abrasive; scratching the surface and distorting the patina.

WATER SPOTS

If you have hard water, you will want to keep your copper sink clean and dry to avoid water spots. Clean it regularly with a mild, non-abrasive cleanser and wipe it dry with a soft cloth after each use.

POLISHING AND WAXING

To help protect your copper sink from hard water mineral damage, a wax such as Renaissance Wax® can be applied periodically. This will help maintain the luster of your sink, however, the use of wax will temporarily stop the development of the natural patina.

We do not recommend polishing a copper sink with an abrasive substance or material, as vigorous scrubbing can strip off the natural patina.

ACIDIC FOODS

DO NOT leave acidic foods such as oranges, lemons, vinegar, pineapple or tomatoes sitting in a copper sink. Contact with acidic foods could cause shiny spots or discoloration in the sink. Simply clean the area with soap and water if contact occurs. Over time, the patina will recover and the spot will blend into the sink. To avoid this reaction, run water in the sink while working with acid-based foods and clean immediately afterward.