



CLEANING
INSTRUCTIONS

Stainless Steel Kitchen Sinks

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THE GENERAL CARE AND CLEANING OF ANY STAINLESS STEEL KITCHEN SINK

Stainless steel kitchen sinks can be mounted under or over the counter. 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, follow the instructions on the reverse side.

CLEANING INSTRUCTIONS (cont...)

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SANITIZATION

Stainless Steel sinks should be washed weekly with a mild detergent or an ultra-mild abrasive cleaner such as Soft Scrub® or Bar Keepers Friend® to prevent buildup of mineral deposits from the water. Follow the manufacturer's instructions for any store-bought product and always scrub in the direction of the grain/finish of the sink. No matter how clean your rinse water is, there will inevitably be dissolved minerals and salts in your rinse water. When the water evaporates, these minerals/salts are left behind creating unsightly water spots which will dull the appearance of the sink. Drying your sink after rinsing will prevent these water spots.

CORROSION

Corrosion is rare, but a very serious threat to your sink. Construction chemicals, solvents and household cleaners contain chlorides and acids which can damage stainless steel. Products and cleaners that contain chlorine bleach can stain or corrode a stainless steel sink and so should be avoided. Plumbing PVC solvents or certain grout cleaners which contain muriatic acid can also cause problems. If any of these dangerous chemicals get on the sink, rinse it immediately with plenty of clean water and dry thoroughly.

TOUCH-UPS, SPOTS, AND SHINE

Olive oil can help remove streaks and add shine to your stainless steel sink. Dry your sink thoroughly and add a few drop of olive oil to a paper towel. Wipe the towel over the streaked areas and rinse away with a wet cloth and running water. Undiluted white vinegar will help remove fingerprints or hard water deposits. Simply pour the vinegar onto a soft cloth and rub over the spots and surrounding area. Rinse thoroughly and dry.

SCRATCHES

While the stainless steel that we use for our sinks is very durable, no stainless steel is completely scratch-proof! We offer stainless steel grids to help protect the sink from scratches. Never use a rubber mat in your stainless steel sink. Water and other residue become trapped between the rubber and the sink, causing more damage than good. Fine scratches can be removed using a mild abrasive cleaner such as Bar Keepers Friend®. Always scrub with the grain of the sink. For deeper scratches, a product such as Scratch-B-Gone® can be used. Never use steel wool to clean a stainless steel sink. Only use nylon or other synthetic cleaning pads when scouring.



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