

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.



CARE AND CLEANING INSTRUCTIONS



2222 CAMDEN COURT
OAK BROOK, IL 60523
800-225-8585
reveresink.com



SUGGESTIONS FOR THE CARE AND CLEANING OF YOUR REVERE STAINLESS STEEL SINK

Your Revere sink is made from the finest nickel bearing stainless steel and with proper care and maintenance will give you a lifetime of service.



RECOMMENDED CLEANSERS

Safe for all types of Revere 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. 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.
- **Do...** Use a Revere bottom grid or rinsing basket to "protect" the finish. Revere 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.