



A Guide to The Use and Care of Stainless Steel Sinks

The Right Practice – DO THIS

- The best form of maintenance is frequent, regular cleanings. A little bit of cleaning on a regular basis is preferable to a major cleaning on a sporadic basis.
- The best method of preventative maintenance is to ensure that the sink is clean, dry and exposed to room atmosphere when not in use. (Stainless steel creates its own protective barrier to prevent rust.) Rinse and towel dry the sink after each use in order to minimize major cleanups, keeping it shiny and relatively free of water spots. This is particularly appropriate where water may have a high mineral content.
- Keep the sink fixture free of any standing water which may build up mineral deposits. The quality of your water can affect the sink's appearance and this water quality will vary from household to household.
- If a mineral deposit builds up over time, use 1 tablespoon of vinegar and let sit on the deposit 45 seconds, followed by flushing the surface with water.
- To clean your sink, use the mildest cleaning procedure that will do the job effectively.
 - ▶ On a mirror finish deck, we recommend using either a liquid detergent or Peek® with a soft cloth. **DO NOT USE ANY ABRASIVE MATERIALS ON THE MIRROR FINISH.**
 - ▶ Inside the sink bowl, we recommend using a mild abrasive cleanser such as "Old Dutch", "Comet", or "Cameo".
- Always rinse the sink after using a cleaning agent, and wipe the sink dry to discourage any water spotting.
- Any cleaning or scrubbing to remove stubborn stains from the inside of the sink bowls, should follow the direction of the grain line. Any scrubbing across the grain will show as a scratch. Scrubbing in the same direction as the grain will blend in any surface scratches.

The Wrong Practice – DO NOT DO THIS

- Steel wool pads should never be used to clean your sink as they will leave a residue of small iron particles. They may not even be readily visible, but they most certainly will lead to rusting and corrosion of the sink. Green or Burgundy ScotchBrite® scouring pads are available for this purpose.
- For similar reasons do not leave any mild steel or cast iron cookware or implements anywhere on the sink for extended periods of time. The combined presence of iron and moisture with stainless steel can only lead to surface corrosion and staining of the sink.
- Do not leave rubber dish mats, wet sponges or cleaning pads in the sink overnight as they will trap water underneath which could lead to staining and discolouration of the sink surface. The unique properties of stainless steel are dependent upon exposure of the surface to the atmosphere.
- Never use abrasive pads or cleaners on the mirror finish deck of the sink. They will scratch the finish. This **INCLUDES**: Scotchbrite® pads. We recommend that Scotchbrite® pads be used only on the sides and the bottom of the sink bowls.
- We don't recommend the use of chlorine bleach in your stainless steel sink, as chlorine will attack the protective layer that makes stainless steel truly stainless. The risk of damage is proportional to the concentration of the chlorine and the duration of exposure between the sink and the chlorine agent. Always dilute any anti-bacterial product used and wipe up any spills. Note: some anti-bacterial soaps may contain chlorine compounds.
- Any accidental contact of the sink with photographic chemicals or soldering fluxes should be addressed by an immediate rinsing and cleaning of the sink.
- Certain foods, such as pickles, mayonnaise, mustard and salt-laden foodstuffs can cause pitting of the sink surface if left unattended for prolonged periods.
- Any drain cleaning products containing sulphuric or hydrochloric acid will attack the sink.
- Do not use your sink as a cutting surface.
- Bottom grids are a great way to protect the bottom of the bowl(s) from cutlery scratches or marking from heavy kitchen utensils.