

FRANKE



HOMECARE PACK 2023

Your Stainless Steel Sink

Tips on taking care of your Franke sink and tap



We recommend regular maintenance to keep your sink looking its best!

Commercial detergents often affect stainless steel. After a while, the sink becomes dull and the finish is damaged. The new Franke Kitchen Care Stainless Steel Sink Cleaner instead is acid-free and includes polishing compounds which ensure sustainable and gentle cleaning. Applied regularly with the Franke Kitchen Care Microfibre Care Cloth, it ensures your sink will always look as good as new.

Preventing discolouration and marks

The discoloured patches you sometimes see on stainless steel are called a 'rainbow effect'. They're caused by water-borne deposits left clinging to the surface, never from the steel itself. To avoid watermarks and rust spots, always remove wet cleaning cloths and containers from the sink after use.

3 things to avoid:

1. Never use plastic bowls for washing up, as these cause heavy localised scratching.
2. Avoid leaving salt, vinegar, citric fruit juices, mustard or pickles on the surface for any length of time, as they can cause corrosion.
3. Please don't use bleach, scourers, wire wool pads or abrasive cleaners on the sink.



Don't worry about scratching

The surface scratches that appear on stainless steel sinks are normal and nothing to worry about. They rarely go deep and will become less noticeable with age. That's because stainless steel develops an attractive patina with time and the scratching evens out. In fact, your sink will look even better after you've been using it for years!

Use Stainless Steel Sink Cleaner

We recommend cleaning regularly with our Stainless Steel Sink Cleaner, available exclusively from our webshop www.central-servicesuk.co.uk

Always dry your sink thoroughly after cleaning to keep it in prime condition and clean it daily. Please be sure to read the manufacturer's instructions before use.



The best toothpaste is even more effective when applied with the best toothbrush. The same goes for the Franke Kitchen Care detergents. When combined with the Franke Kitchen Care Microfibre Care Cloth, each of them is more effective and more protective than with any other cloth or sponge. Thanks to its unique structure, the fibre used in it absorbs even the smallest dirt particles while smoothly polishing the surface. Washable at up to 60°C and suitable for tumble drying, the cloth can be used over and over again to keep your kitchen clean and shiny.

Our Franke Microfibre Care Cloth

It's the simplest, most effective way to keep your Franke stainless steel sink clean. No chemicals are involved, just millions of tiny fibres that wipe away dirt, and even grease, using just water.



Preventing rust spots on stainless steel

Your sink is made from high quality 18/10 chrome nickel steel. That means it's metallurgically incapable of rusting or corroding in normal household conditions. If rust and corrosion problems do occur, tiny iron particles deposited on the surface will be the culprit. These either come from the water supply or are left behind by wire scouring pads or utensils. It's essential to clean off these filings and dry the sink thoroughly afterwards. If you let them stick around, they'll cause rust.

Removing rust spots

If rust spots occur and remain, then the sink has not been regularly maintained as recommended. A handy 'trick of the trade' to remove rust is 'Bar Keeper's Friend'. Apply daily for 7 to 10 days, and complete each treatment with Stainless Steel Sink Cleaner.

Your Fr granite Sink

Caring for your Fr granite sink is remarkably simple



Making your chosen colour last a lifetime

Advanced materials technology makes Fr granite a very tough and resilient self colour silica resin. By following our simple care and maintenance guidelines, your sink will bring lasting colour to your kitchen throughout a lifetime of normal usage.

4 simple ways to keep its good looks and sparkling finish:

1. Don't use a plastic washing up bowl in the sink. It will leave small particles of plastic behind. If these get embedded in the bottom of the sink, they'll slowly grind away the surface. It will also localise scratching and not allow for even distribution.
2. Keep strong alkalis like ammonia and caustic soda, caustic paint strippers, paint brush cleaners and neat chemical descaling agents away from your sink. Prolonged exposure to such substances may dull the surface.
3. Your sink can withstand very high temperatures without marking, but it's wise to keep very hot pans out of the sink. That's because the accessories are less resistant to extreme heat and may be damaged.
4. Hard blows or heavy pressure with a kitchen knife may chip or score the Fr granite surface, so always use a chopping board when preparing food. Note: Edges are more susceptible to damage and are more likely to chip in the main bowl.



Cleaning Fr granite

Wash regularly with Coloured Sink Cleaner using a Scotchbrite pad or nylon nail brush. That's often all it takes to keep the surface clean and free of stains.

Clean off heavy staining liquids such as dyes and vegetable juices as soon as possible. Then remove any residual marks using Coloured Sink Cleaner, white spirit or methylated spirit.

If stubborn organic stains appear, get rid of them using biological washing powder or a concentrated solution of dishwasher power. Never use neat bleach in your sink. Diluted bleach is okay for really stubborn stains, but always rinse it away thoroughly and never let it dry on the sink surface.

Live in a hard water area?

Limescale deposits can create stains. Nip this in the bud by removing limescale immediately with diluted or mild acid, such as vinegar. Even better, use a proprietary cleaner such as Coloured Sink Cleaner. Applied with a Scotchbrite pad, it can penetrate the 'depressions' in the undulating surface.



Metal marks simply wipe off

Fr granite is harder than many metals, so aluminium pans may leave a grey mark on the sink surface. Don't worry, this is not permanent - just a metal deposit from the saucepan that will easily clean off.



Avoid abrasives and alkalis

Fr granite is less prone to damage from excessive abrasion than other materials used for sink manufacture. But it's still best to avoid using abrasive cleaners such as scouring pads and wire wool, as they will eventually abrade the surface. Keep strong alkalis away from your sink as well. Prolonged exposure to ammonia and caustic soda, caustic paint strippers, paint brush cleaners and neat chemical descaling agents may dull the surface.



Taking care of your Franke Tap

When looking at a shiny tap, one tends to forget all the technology and mechanics tucked inside. There are valves, cartridges, seals, and filters that might get harmed if you use an aggressive cleaner. The Franke Kitchen Care Tap Cleaner removes all lime scale and dirt gently but thoroughly, thus preserving the beauty and performance of your tap for years.



Squeeze away limescale

If limescale appears around the nozzle, rub it away gently with a little lemon juice on a small brush. But take care to rinse any remaining lemon juice away from the tap. Finish with tap cleaner to gently remove residue without harming the surrounding surfaces, thus preserving the value of the kitchen objects for a long time.

Treat your taps with care to preserve the visible surfaces

- Clean using tap cleaner
- Avoid using scourers or abrasive materials.
- We recommend using our Franke MicroFibre Care Cloth to clean all our kitchen products.
- Never apply abrasive detergents, disinfectants or products containing alcohol, hydrochloric acid or phosphoric acid.

Service and support - we're here to help.

At Franke, we design and manufacture all our products to work exceptionally well and last for many, many years to come.

And to help keep it that way, our expert team are always on hand to service and repair your boiling water taps, waste disposal units and cooker hoods, both in or out of warranty.

Offering **UK-wide coverage**, our technicians can visit any location at your convenience; doing whatever is needed to get things up and running again as soon as they can.

What's more, our Manchester-based consumer care team can provide further After Care service, with spare parts available from our Central Services website.

Guaranteed peace of mind

We're so confident in the quality of our products, that every Franke sink is guaranteed for 50 years, while our waste disposal units are covered for 10 years – more than any other brand.

In addition, all our sinks are fully compliant with **BS EN13310** and all our manufacturing processes are **ISO9001** certified.

Franke taps are guaranteed for 1 year on the finish (5 years for Stainless Steel taps) and 5 years on valve mechanisms and working parts. The guarantee on filtered and instant boiling water taps is shown on the relevant page.



For details on our warranties visit www.franke.com



For spare parts call **01782 599 258** or visit central-servicesuk.co.uk



To reach our after care team call **0161 436 6280** or email ks-info.gb@franke.com



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