

Stainless Steel Sink Care Tips

"The Do's"

- 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. 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.
- Should a mineral deposit build up over time, it may be removed with vinegar, Line-Away or CLR, followed by flushing the surface with water.
- To clean your sink, use the mildest procedure that will do the job effectively.
- Inside the sink bowl we recommend using a mild abrasive cleanser such as Old Dutch, Barkeepers Friend, 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 Don'ts"

- Steel wools 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. 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 staining of the sink.
- Do not leave rubber dish mats, wet sponges, or cleaning pads in the sink overnight as they will trap water which could lead to staining and discoloration of the sink. 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! THESE PADS SHOULD BE USED ONLY ON THE SIDES AND BOTTOM OF THE SINK BOWLS.**
- Chlorine bleach will attack the stainless steel and may cause pitting. The risk of damage is proportional to the concentration of the chlorine and

- the duration of exposure between the sink and the chlorine agent. Note that some bacterial soaps may contain chlorine compounds: Always dilute any antibacterial product used and wipe up any spills. Note: some 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. Silver dip cleaners may contain strong acids which will attack the sink.
 - Do not use your sink as a cutting surface.
 - Stainless steel bottom grids are available for many stainless steel sinks. These bottom grids protect the bottom of the bowl(s) from cutlery scratches, or marking from heavy kitchen utensils.

Stainless has it's name because it stains LESS; it is not stain-free. Follow these tips to ensure that your stainless product remains in good shape.