

STAINLESS STEEL SINKS

1. To prevent water spots and clouding, rinse and wipe the inside of the sink with a microfiber cleaning cloth after every use.
2. For a more thorough cleaning, use water and a mild liquid soap detergent (ammonia-free).
3. Apply the cleaner with a soft sponge, then rinse with lukewarm water and pat dry with a microfiber cleaning cloth.
4. Polishing your sink weekly will help to retain the luster of the stainless steel. We recommend using your choice of cleaner from the Products to Consider section below.
5. For maximum surface protection, we strongly recommend using the bottom grid to prevent scratching the sink surface.

Do not use cleaners containing any abrasive powders, bleach, ammonia, alcohol, or chlorine.

These products may damage the sink finish.

Do not use any abrasive pads, steel wool, or wire brushes when cleaning the faucet. Using these will damage and/or wear down the sink finish.

Do not leave pots, utensils, or standing water in the sink, as this may cause rust stains on the sink surface.

Products to Consider:

- Weiman® Stainless Steel Cleaner
- Howard Naturals® Stainless Cleaner
- Fantastik® Antibacterial Heavy Duty Cleaner
- Green Works® All-Purpose Cleaner
- Green Works® Glass Cleaner
- Windex® Original Glass Cleaner
- Soft cloth
- Sponge
- Use 3M Scotch Brite® Pad Non-Abrasive

for tougher stains

- Bar Keepers Friend®

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Recommended Use & Care

We Recommend:

- The best form of maintenance is regular and frequent cleaning. We think you will find it easier to maintain the pristine appearance of your sink with regular cleaning rather than dealing with major cleanups on a sporadic basis.
- The practice of regular cleaning is particularly important in locations with water that has a high mineral content.
- Should mineral deposits build up over time, we recommend using vinegar to neutralize the calcium deposits. Use a soft dishcloth saturated with vinegar to scrub the sink surface, then rinse with water and towel dry.
- Always use the mildest procedure possible to clean your sink. Please avoid using any abrasive cleaners, scrubbing pads, or wipes, as this may damage and/or wear down the sink surface.
- Unfortunately, stainless steel will scratch over time. This is inherent to the material; you will see evidence of this wear condition on the surface of other kitchen items, such as cutlery, and pots & pans. For this reason, we recommend that you use the mildest form of cleaner available. Please use a non-abrasive cleaning soap (e.g. liquid dishwasher detergent) with a soft cloth to clean the surface of the sink.
- Any cleaning or scrubbing to remove stubborn stains should always follow the grain or polish lines in the sink. Please be aware that scrubbing across the grain may lead to scratching.
- If you find a need to use a more aggressive approach for treating stubborn stains, we recommend the following products.

Bar Keepers Friend®

Bon Ami®

- Sarlai stainless steel bottom grids are designed to protect the finish on the bottom of the sink bowl.

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A Word To The Wise - Please Be Aware That:

- The iron present in some commonly used kitchen items, such as steel wool pads, cast iron skillets, or steel utensils, may lead to the corrosion of stainless steel. Small particles of iron residue may be left on the surface of the sink, and although they may not be readily visible, the presence of iron combined with moisture will lead to corrosion.
- The unique properties of stainless steel are dependent upon exposure of the surface to oxygen that is present in the air or atmosphere. Do not leave rubber dish mats, cleaning sponges, or pads in the sink overnight, as they will trap water, which will lead to staining or discoloration of the sink surface.
- Bleach contains chlorine compounds, and chlorine will attack stainless steel. The risk of damage is proportional to the concentration of chlorine and the duration of exposure. Minimize any potential damage by avoiding the use of chlorine bleach and chlorine cleaners in the sink.
- Some anti-bacterial soaps contain chlorine. We recommend that you clean up any such spills, and rinse the sink surface with water.
- Any prolonged contact of the sink surface with strong acids or chemicals could lead to pitting, and should be addressed with an immediate rinsing and cleaning of the sink with clean water.

These chemicals may be present in the following items:

- Photographic chemicals
- Soldering fluxes
- Drain cleaning products containing sulphuric or hydrochloric acid
- Silver dip cleaners
- Certain salt laden foods such as pickles, mayonnaise and mustard