



Solid Surface Integrated Sinks

Care & Maintenance

Solid Surface Integrated sinks are made of a unique material to meet the specific demands of the kitchen environment. This material is more resistant to surface damage than the more conventional materials but like most things, better care will make for longer life.

We recommend cleaning the sinks with a 3M Scotch-Brite™ pad and a power detergent like Ajax or Comet. The special satin gloss finish is improved with powder detergents but all liquid detergents will also prove satisfactory. Please be careful with drain cleaners. Make sure the cleaning agent goes down the waste outlet and that it does not sit in the basin. Some drain cleaners react relatively violently as one would expect by the very nature of the requirement of the product and instructions for handling are always precisely given with the product.

This material is heat resistant and will not mark below temperatures of 365 degrees F. Some frying pans and cast iron pots that have been cooking at high heat may be over this temperature. In these cases care should be taken by letting the pot or pan cool first. However it is always good practice to allow hot items to cool before placing them in any sink. Alternatively run some water when putting a hot pot into the basin. By doing this there is no chance of marking your sink, as the hot item is instantly cooled. Scratches and small chips can be removed by sanding with a Scotch-Brite™ pad for fine scratches and sandpaper for deeper scratches and chips. Use a coarse sandpaper to start, finishing off with fine sandpaper and a Scotch-Brite™ pad. A repair kit is available from the manufacturer if needed for chips that are too deep to be sanded.



Please leave with sink for Homeowner

**CARING FOR YOUR INTEGRATED
SOLID SURFACE SINK**

Solid surface sinks are designed and engineered to endure the harsh treatment that sinks can receive. Various food stuffs, liquids, cleaning agents, pots, pans, and cutlery have the potential to damage a sink. Your solid surface sink is more resistant to surface damage than the more conventional materials but better care will make for a longer life.

CARING FOR YOUR SOLID SURFACE SINK – Your sink is resistant to scratching, scuffing and chipping. Should scratches occur through use they can be removed with an abrasive cleaning pad such as a Scotch-Brite™ pad. If the scratch is deep use a fine grit sandpaper to remove. Chips can also be removed by sanding. Start with a medium grit sandpaper and end with a fine grit sandpaper and Scotch-Brite™ pad. If necessary for your deep chips, a repair kit is available at no charge from the manufacturer.

This material is heat resistant to 360 degrees F. Some frying pans and cast iron pots that have been cooking at high heat may be over this temperature. In these cases care should be taken by letting the pot or pan cool first. Our recommendation though as with all sinks, is to let hot items cool before placing them in your sink. Alternatively run some water when putting a hot pot into the basin.

CLEANING– We recommend cleaning your sink on a weekly basis with a Scotch-Brite™ Pad. If needed a powder detergent such as Comet™/Ajax™ may be used. The satin finish of your sink is improved with powder detergents but all liquid detergents will also prove satisfactory. Please be careful with drain cleaners. Make sure that the cleaning agent goes down the waste outlet and that it does not sit in the basin.

WARRANTY–This warranty on your new solid surface sink is to be free of defects in materials and workmanship when used under normal conditions and maintained properly. This warranty does not apply to damages caused by the following:
1) Accidents, misuse and physical abuse 2) Damage caused by excessive heat
3) Incorrect care & maintenance 4) Breakage not due to a defect in the manufacture of the material 5) The alteration or repair of the product by anyone who is not pre-authorized by the company