



Stainless Steel Sink Care & Maintenance

Cleaning Guide

Rinsing is the most important part of sink care. Stainless steel sink finish will retain its original bright appearance if the sink is rinsed thoroughly after each use, can be done by running water from the spray hose for a few minutes. A rinse and towel drying after each use takes care of most everyday clean ups.

Once a week the sink should be scoured with a mildly abrasive cleanser, rubbing back and forth in the direction of the polish or in a circular motion to remove stubborn stains and greasy film buildups. This will blend any scratches into the satin finish of the sink. Rinse thoroughly and wipe dry and your sink will shine like new.

Scratches

Like most metals, stainless steel sinks will scratch. The featured benefit of the unique satin finish is the ease with which these scratches blend into the uniform finish of the sink. This is accomplished with a periodic scouring with a mild abrasive 3M Scotch-Brite™ pad and cleanser in the direction of the finish. To clean your sink, use the mildest cleaning procedure that will do the job effectively. Inside the sink bowl we recommend using a mild abrasive cleanser such as Soft Scrub™, Old Dutch™, or Comet™. Use a product such as Nevr-Dull™ to restore the original luster to your sink.



Discoloration, Rust, and Pitting

Wet sponges, clothes, cleaning pads and rubber mats left on the sink can lead to discoloration. Remove any mats after each use. Steel wool pads should never be used to clean your sink for they can leave small iron particles in the grain lines which can rust and damage your sink. Continued usage in this manner may eventually lead to the sink itself rusting and pitting.

Chlorides are found in almost all soaps, detergents, bleaches and cleansers. Chlorides are not friendly to any stainless steel surface. They should not come in contact with the sink for extended periods. When these chemicals are used in your sink it should be thoroughly rinsed. Chlorine bleach is not recommended as it will attack the protective layer that makes stainless steel truly stainless. The risk of damage is proportional to the concentration of the chlorine and duration of the exposure. Exposure can cause rusting and pitting. Do not allow concentrated liquid detergent to dry in your sink. Most brands contain chemical additives which will affect the original high luster finish.

Knives

Do not use your sink as a cutting surface. This type of use will lead to deep scratches in the sink finish and will dull your knives.

Appearance

The quality of your water can affect your sink's appearance. Should a mineral deposit build up over time, use a weak solution of vinegar and water to remove the deposit then flush with water.