



## Care and Cleaning

The purpose of this sink is to provide a sanitary food prep surface and to clean forks, knives, spatulas, heavy skillets, etc. A heavy duty job that requires the very tough 18 gauge 304 stainless steel that is in all our sinks *and an awareness that scratches are a part of life*. Our beautiful factory finish serves as a canvas as the history of your home begins to be written. Every scratch has its own story and those stories will eventually create a beautiful patina.

To enhance the patina, rub the sink gently with a scotch bright pad and "Bar Keepers Friend". Rub with the grain to avoid scratches. Always be sure to rinse thoroughly. Do not leave "Bar Keepers Friend" or any cleaner on your sink for more than a few minutes as they can seriously damage the finish.

Common sense ways to care for your sink:

### Chlorides:

Today, chlorides are found in most soap, detergents, bleaches and cleansers; chlorides can be aggressive to stainless steel. However, chlorides are very water-soluble. Therefore, thorough rinsing of your sink after each use to remove any chloride residue and a weekly scouring is all that is required to keep your sink looking bright and shiny.

### Scratches

Like many metallic surfaces, your stainless steel sink will scratch. These are merely usage scratches and over time will blend into the overall finish of your sink.

### Water Quality

The quality of your water can affect your sink's appearance. If your water has high iron content, a brown surface stain can form on the sink giving the appearance of rust. Additionally, in areas with a high concentration of minerals, or with over-softened water, a white film may develop on the sink. To combat these problems, we suggest that the sink be towel dried after use, and again, on a weekly basis, the sink should be cleaned.

### Cutting

Your sink is designed to serve as many things, but should not be used as a cutting board or chopping block. This type of use will lead to deep scratches in the sink finish and will dull your knives.

### Routine Care:

- Most dirt & stains: Use soapy water or ammonia-based cleaner.
- Watermarks: Wipe with damp cloth then towel dry.

### Precautions:

- Do... It is best to rinse sinks thoroughly after each use. Thorough rinsing can be done by running the water for a few minutes and rubbing the cleaned area with a sponge.
- Do... Avoid exposing sink to strong chemicals, such as paint removers, oven cleaners, etc. If contact occurs, quickly flush the surface with water.
- Do... Scour the sink once a week, being sure to rub in the direction of the satin finish lines.
- Do... Remove nail polish with a non-acetone based nail polish remover and flush with water.
  
- Don't... Allow food or beverage residue, metal canned products, or mild steel or cast iron cookware to remain on sink surface for long periods of time as this can result in permanent staining of the sink.
- Don't... Cut directly on sink surfaces.
- Don't... Set hot pans directly into sinks.
- Don't... Scour the sink across the satin finish lines. Scouring across the finish lines can damage the original sink finish.
- Don't... Allow liquid soap or other household cleansers to dry on the surface of the sink. Most brands contain chemical additives, which will affect the finish.
- Don't... Use drain cleaning products that contain sulfuric or hydrochloric acid.
- Don't... Leave standing solutions of chlorine bleach and water in the sink for extended periods of time. Chlorides, which are found in most soaps, detergents, bleaches, and cleansers, are very aggressive to stainless steel. If left on the sink too long they can cause surface pitting.
- Don't... Use a steel wool pad to clean your sink. Small particles of steel can become embedded in the surface of the sink. The steel particles will rust and give the appearance that the sink itself is rusting.
- Don't... Use rubber mats or dishpans in the sink to protect the finish. Leaving rubber mats or dishpans in the sink can lead to surface rust or possible pitting.