

Maintenance of Stainless-Steel Sinks

ALWAYS

- Clean everyday by thoroughly rinsing with a mild soap and warm water and wipe dry.
- Rub lightly with a soft cloth in the direction of grain lines on a regular basis for additional preventive cleaning.
- Keep the sink free of any standing water as this can cause a buildup of mineral deposits, which can affect the appearance of your sink.
- Any stubborn stains should be removed by scrubbing in the direction of the grain with a mild abrasive such as Comet. Always rinse the sink after using any cleaning agent and wipe dry.
- Clean any mineral deposits built up over time with a mild solution of vinegar and water followed by a thorough flushing with water.
- Remove any scratches with a Scotch-Brite pad and cleaning agent rubbing in the direction of the grain. NOT RECOMMENDED FOR MIRROR FINISH.

NEVER

- Leave water spots, steel cookware or utensils in the sink for lengthy periods; iron particles often develop rust spots in the stainless-steel surface.
- Use a steel wool or scoring pad as it damages the sink surface and causes discoloration.
- Let household cleaning agents or bleach sit in your sink for long periods of time as this may ruin the finish of your sink.
- Leave rubber mats, sponges, or cleaning pads in the sink overnight as this will trap water and could stain and discolor the sink surface.
- Use any drain cleaning products containing sulfuric or hydrochloric acid as this will attack the sink. Silver cleaners can also contain acids that will damage the sink surface.
- Use the inside of the sink as a cutting surface.