Care and Maintenance

To keep your sink looking its best, rinse it thoroughly after each use and wipe it dry with a soft, clean cloth to prevent water spots and mineral buildup. Regular cleaning is essential, so aim to clean your sink at least once a week. When doing so, always use non-abrasive cleaners and tools such as soft cloths or sponges with a stainless-steel cleaner. Avoid using steel wool, wire brushes, or abrasive pads, as these can scratch and damage the surface. Additionally, when applying cleaner, work in the direction of the sink's grain to maintain its finish.

For stubborn hard water stains, vinegar is an effective cleaning solution. Coating the sink with distilled white vinegar after scrubbing can help eliminate mineral deposits. Baking soda is another excellent option for cleaning, as it acts as a mild abrasive that removes stains without scratching. To protect your sink further, avoid letting bleach sit on its surface, as it can harm the finish over time.

Using sink accessories such as bottom racks and rinse baskets can help shield the sink from scratches and dents. To maintain a sanitary surface, incorporate natural antibacterial products like baking soda, white vinegar, lemon juice, or dish soap into your cleaning routine. These solutions not only disinfect but also keep your sink fresh and clean. With proper care and attention, your sink will remain spotless and durable for years to come.

Kitchen Stainless-Steel Sinks

How do I keep my stainless steel sink from becoming stained and colored?

The finish is not waxed or sealed so remember, stainless steel will react to how it is used and its surrounding environment. It may become stained if it comes into contact with certain chemicals, such as those found in certain foods, cleaning agents or beverages. When left in the sink for an extended period, these chemicals can react with the your stainless-steel sink and cause stains or discoloration.

Are mounting clips included with my sink?

Yes. Novatto provides the sink clips and it is recommended you use all of them to secure your sink to the counter.

FAQs

My sink is showing scratches!

To prevent scratches use sink accessories such as bottom racks and rinse baskets to help shield the sink from scratches and dents. Also, when applying cleaner, work with the grain of the sink, not across it.

To remove scratches, you can use a paste made from baking soda and water, apply it to the scratched area with a soft cloth, gently rub in the direction of the grain, rinse, and dry; for deeper scratches, consider using a dedicated stainless steel scratch removal product such as a fine-grit wet sandpaper, or a rubbing compound just remembering to always follow the grain's direction to avoid further damage.

What is the gauge of my sink?

All of Novatto's kitchen stainless-steel sinks are made from 304 18/8 chromium-nickel content with a 16 or 18 gauge thickness.

Sink Gauge Comparison Chart

