CARE & CLEANING GUIDE

Kitchen & Bathroom Products

kraususa.com

For over a decade, KRAUS has been transforming ordinary spaces into extraordinary kitchens and bathrooms, with the goal of bringing quality and value into every home. Kraus focuses on designing long-lasting, easy-to-install, low-maintenance solutions that help customers create a cleaner and more enjoyable living environment. Best known for kitchen sinks, Kraus offers the best value for your money by using high-grade materials, proprietary technologies, and premium value-added items. We strive to continuously raise the bar in terms of quality, function, and design. Transform your kitchen and bath with Kraus, and experience Innovation for Real Life™.



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GENERAL CLEANING

To maintain the beautiful luster of the stainless steel, Kraus recommends cleaning your sink once a week using water and a mild liquid soap detergent (ammonia-free). Apply the cleaner with a soft sponge, thoroughly rinse with lukewarm water, and pat dry with a microfiber cleaning cloth.

HARD WATER SOLUTIONS & DEEP CLEANING

If hard water deposits build up over time, we recommend using vinegar to neutralize the minerals and remove the deposits. Use a soft dishcloth saturated with vinegar to gently rub the sink surface, then rinse with water and towel dry.

MAXIMUM SURFACE PROTECTION

Kraus stainless steel bottom grids are designed to protect the finish on the bottom of the sink bowl. These grids are included with most Kraus stainless steel sink models. If you need a replacement grid, our customer service team will be happy to help! P 800-775-0703 | E customerservice@ kraususa.com

SURFACE SCRATCHES

Surface scratches resulting from normal use are common in stainless steel sinks. Over time, with proper cleaning, they will fade away and blend into the overall finish of your sink. Most minor scratches can be softened with a fine (white) 3M Scotch Brite pad, or 3M Scotch Brite Natural Fiber Non-Scratch Scour Pad, accompanied by a deep cleansing agent such as Bar Keepers Friend.

THINGS TO AVOID

- DO NOT use cleaners containing any abrasive powders, bleach, ammonia, alcohol, or chlorine
- DO NOT use any abrasive pads, steel wool, or wire brushes when cleaning the sink (use non-scratch cleaning pads ONLY)
- DO NOT use cleaners containing chloride or chlorine. If these ingredients come in contact with the sink, minimize any potential damage by rinsing the sink surface immediately to prevent corrosion and permanent damage

PRODUCTS TO CONSIDER

- Weiman® Stainless Steel Cleaner
- Howard Naturals® Stainless Cleaner
- Fantastik® Antibacterial Heavy Duty Cleaner
- Green Works® All-Purpose Cleaner
- Green Works® Glass Cleaner
- Windex® Original Glass Cleaner
- Soft microfiber cloth
- Sponge
- 3M Scotch Brite® Non-Abrasive Pad (for tougher stains)

RUST SOLUTIONS

Bar Keepers Friend®



Kore™ Workstation Sink (KWU110-32)



Kore™ Workstation Sink (KWF410-33)



Loften™ Drop-In Sink (KHT410-33)

Kraus PVD sinks are a showpiece in any kitchen, with a modern yet timeless appearance that is incredibly easy to maintain. Proprietary DuraShield™ finish application results in a color coating that bonds completely to the sink, resulting in unparalleled durability with superior resistance to abrasion, chips, and corrosion. The sandblasted matte texture resists water spots and fingerprints, so the sink stays cleaner longer. Maintenance is as simple as wiping down the sink surface with a microfiber cloth after use.



Kore™ Workstation Sink (KWF-410PGM)

GENERAL CLEANING

To prevent water spots, clouding, and discoloration, rinse and wipe the inside of the sink with a microfiber cleaning cloth after every use. For a more thorough cleaning, use water and a mild liquid soap detergent (ammonia-free). Apply the cleaner with a soft sponge or nylon brush and scrub in circular motions. Remember to thoroughly wash away any extra soap left behind after cleaning.

HARD WATER SOLUTIONS & DEEP CLEANING

To prevent mineral deposits from forming on the sink in areas with hard water, rinse the inside of the sink and wipe it with a microfiber cleaning cloth after every use. To deep-clean tough stains, products to consider include: Mr. Clean Magic Eraser, Supreme Surface Scum & Mineral Deposit Remover. Make sure to follow the cleaning instructions provided by the product's manufacturer.

THINGS TO AVOID

- DO NOT place pots, pans, or utensils straight from the stove directly on the sink surface
- DO NOT use cleaners containing any abrasive powders, bleach, ammonia, alcohol, or chlorine. These products may damage the sink surface
- DO NOT use any abrasive pads, steel wool, or wire brushes when cleaning the sink. Using these will damage and/or wear down the sink surface
- DO NOT leave pots, utensils, or standing water in the sink, as this may cause rust stains on the surface of the sink
- Although Kraus granite and quartz composite sinks are highly heat resistant, placing hot items right from the stove or oven directly into the sink may cause surface discoloration. Consider using a trivet or rolling mat for extremely hot items to avoid potential heat damage
- DO NOT place hot items from the stove or oven directly into the sink. Consider using a trivet or rolling mat for extremely hot items to avoid potential heat damage

PRODUCTS TO CONSIDER

- Supreme Surface® Granite Cleaner & Conditioner (may be used daily)
- Soft Scrub®
- Dishwashing soap
- White vinegar + water solution 50/50
- Weiman® Granite Cleaner & Polish
- Fantastik® Antibacterial Heavy Duty Cleaner
- Formula 409® Antibacterial All-Purpose
- Mr. Clean® Magic Eraser®



Bellucci™ 33" Granite Composite Drop-In Sink (KGTW2-33MBL)

GENERAL CLEANING

Fireclay is extremely stain resistant and rust-proof, so you can simply wipe away most food residue and liquids. For optimal results, we recommend rinsing the inside of your sink and wiping it with a microfiber cleaning cloth after every use. For a more thorough cleaning, use water and a mild liquid soap detergent (ammonia-free) or a product from the “Products to Consider” section below. Apply cleaner with a soft sponge or microfiber cloth, then thoroughly rinse with lukewarm water and pat dry with a microfiber cleaning cloth. You can also use baking soda (or even a mild abrasive cleaner) to clean off stuck-on food residue.

HARD WATER SOLUTIONS & DEEP CLEANING

To prevent mineral deposits from forming on the sink in areas with hard water, rinse the inside of the sink and wipe it with a microfiber cleaning cloth after every use. To maintain a long-lasting shine, you can use bleach with hot water to clean, sanitize, and maximize the luster of your fireclay sink. Fill your sink with hot water, adding a cup or two of bleach when about halfway full. Let the bleach/water solution sit until it cools to room temperature, then drain the sink and re-fill it with clean water to rinse away any residue.

Applying a thin layer of liquid wax to the surface of your fireclay sink once a month can make cleanup easier. The wax prevents food and liquid from sticking to the sink surface, making it easier to simply wash debris down the drain.

THINGS TO AVOID

- DO NOT leave coffee grounds, tea bags, or other staining material in contact with the fireclay surface for extended periods of time
- DO NOT use abrasive pads, steel wool, or wire brushes when cleaning the sink. Use only soft sponges – Although soft abrasive cleaners (e.g. blue Scotch Brite pad) may be used when necessary, strong abrasive cleaners (e.g. green Scotch Brite pad) may scratch and dull the sink surface
- DO NOT use abrasive substances such as scouring powders, steel cleaners, or concentrated drain cleaners
- DO NOT place hot items from the stove or oven directly into the sink. Consider using a trivet or rolling mat for extremely hot items to avoid potential heat damage

PRODUCTS TO CONSIDER

- Dishwashing soap
- White vinegar + water solution 50/50
- Fantastik® Antibacterial Heavy Duty Cleaner
- Formula 409® Antibacterial All-Purpose
- Soft Scrub®
- Mr. Clean® Magic Eraser®
- Mild bleach solution



Turino™ 33” Fireclay Farmhouse Kitchen Sink (KFR1-33MWH)



Turino™ 33” Fireclay Farmhouse Kitchen Sink (KFR1-33MGR)

GENERAL CLEANING

The smooth non-porous enamel surface is extremely stain resistant, so you can simply wipe away most food residue and liquids. For optimal results, we recommend rinsing the inside of your sink and wiping it with a microfiber cleaning cloth after every use. For a more thorough cleaning, use water and a mild liquid soap detergent or a product from the “Products to Consider” section below. Apply cleaner with a soft sponge or microfiber cloth, then thoroughly rinse with lukewarm water and pat dry with a microfiber cleaning cloth.

HARD WATER SOLUTIONS & DEEP CLEANING

To prevent mineral deposits from forming on the sink in areas with hard water, rinse the inside of the sink and wipe it with a microfiber cleaning cloth after every use.

CHIPS AND CRACKS

Kraus Enamel Sinks are extremely resistant to chips, cracks, and other damage caused by dropped items. Should you experience damage to the enamel coating due to an exceptionally heavy impact, suitable Porcelain-enamel chip repair kits can be found at most home improvement stores

THINGS TO AVOID

• DO NOT leave co!ee grounds, tea bags, or other staining material in contact with the fireclay surface for extended periods of time
• DO NOT use abrasive sponge pads, steel wool, or wire brushes when cleaning the sink. Use only soft sponges
• DO NOT use cleaners containing any abrasive powders, ammonia, alcohol, or undiluted bleach
• DO NOT place hot items from the stove or oven directly into the sink. Consider using a trivet or rolling mat for extremely hot items to avoid potential heat damage

PRODUCTS TO CONSIDER

• Dishwashing soap
• White vinegar + water solution 50/50
• Fantastik® Antibacterial Heavy Duty Cleaner
• Formula 409® Antibacterial All-Purpose
• Bar Keepers Friend® (liquid)



Pintura™ Enameled Stainless Steel Kitchen Sink (KE1US21GWH)

GENERAL CLEANING

The non-porous surface of KRAUS solid surface composite sinks is enhanced with innovative Nano technology, making it impervious to stains and water spots as well as extremely easy to clean. For light cleaning and maintenance, you can use water and a mild liquid soap detergent or a vinegar and water solution. Apply the cleaner with a soft microfiber cleaning cloth or soft (non-abrasive) sponge. Wipe in circular motions, then rinse with lukewarm water and pat dry with a microfiber cleaning cloth.

HARD WATER SOLUTIONS & DEEP CLEANING

To prevent mineral deposits from forming on the sink in areas with hard water, rinse the inside of the sink and wipe it with a microfiber cleaning cloth after every use. Occasional use of a microfiber cleaning cloth and baby oil to treat all surfaces is suggested.

SCRATCHES AND SCUFFS

Kraus Solid Surface Sinks are extremely resistant to chips, cracks, abrasions, and other damage caused by dropped items. Should you experience damage from heavy use, minor chips and scratches can easily be resolved due to the renewable properties of the solid surface material – Simply buff the affected area with a fine-grit abrasive paper until the mark disappears.

THINGS TO AVOID

- DO NOT use abrasive pads, steel wool, or wire brushes when cleaning the sink. Please be careful with any materials containing abrasives
- DO NOT spill chemicals such as paint stripper, metal cleaners, or cleaners containing methylene chloride or acid into the sink. Any spills of such chemicals should be washed away immediately with soapy water
- DO NOT use cleaners that contain lime removal agents such as CLR or Lime-A-Way
- DO NOT leave metal objects or standing water in the sink
- DO NOT use products containing artificial dyes
- DO NOT use water that exceeds 70°C (158°F) as this constitutes improper use, which may damage the sink and invalidate the warranty

PRODUCTS TO CONSIDER

- Dishwashing soap
- White vinegar + water solution 50/50
- Soft Scrub®
- Bar Keepers Friend®
- Mild bleach solution



Natura™ Solid Surface Vessel Bathroom Sink (KSV-6MW)

GENERAL CLEANING

The smooth non-porous ceramic surface is extremely durable and stain-resistant. To prevent water spots, clouding, and discoloration, rinse and wipe the inside of the sink with a microfiber cleaning cloth after every use. For a more thorough cleaning, use water and a mild liquid soap detergent or a product from the “Products to Consider” section below. Apply cleaner with a soft sponge or microfiber cloth, then thoroughly rinse with lukewarm water and pat dry with a microfiber cleaning cloth.

HARD WATER SOLUTIONS & DEEP CLEANING

To prevent mineral deposits from forming on the sink in areas with hard water, rinse the inside of the sink and wipe it with a microfiber cleaning cloth after every use. If hard water deposits build up over time, we recommend using vinegar to neutralize the minerals and remove the deposits. Use a soft dishcloth saturated with vinegar to gently rub the sink surface, then rinse with water and towel dry.

To combat tough stains like rust (caused by mineral deposits from the water supply) or toothpaste residue buildup, use a solution of baking soda and vinegar. Combine the two ingredients into a paste and apply directly to the stain. Let the paste sit for 10 minutes, then rinse with lukewarm water and pat dry with a microfiber cleaning cloth.

THINGS TO AVOID

- DO NOT use cleaners containing any abrasive powders, bleach, ammonia, alcohol, or chlorine
- DO NOT use any abrasive pads, steel wool, or wire brushes when cleaning the sink (Use only non-scratch pads)

PRODUCTS TO CONSIDER

- Dishwashing soap
- White vinegar + water solution 50/50
- Soft Scrub®
- Bar Keepers Friend®
- Mild bleach solution



Viva™ Porcelain Ceramic Vessel Bathroom Sink (KCV-200GGR)



Viva™ Porcelain Ceramic Vessel Bathroom Sink (KCV-201GWH)

GENERAL CLEANING

To keep your glass sink looking like new and prevent water spots and clouding, rinse and wipe the inside of the sink with a microfiber cleaning cloth after every use. For a more thorough cleaning, use water and a mild liquid soap detergent or a product from the “Products to Consider” section below. Apply cleaner with a soft sponge or microfiber cloth, then thoroughly rinse with lukewarm water and pat dry with a microfiber cleaning cloth. For heavy-duty cleaning, we recommend using Rejuvenate Glass and Ceramic Restorer to clean and restore luster while creating a non-stick barrier to make future cleanup easier.

HARD WATER SOLUTIONS

To prevent mineral deposits from forming on the sink in areas with hard water, rinse the inside of the sink and wipe it with a microfiber cleaning cloth after every use. If hard water deposits build up over time, we recommend using vinegar to neutralize the minerals and remove the deposits. Use a soft dishcloth saturated with vinegar to gently rub the sink surface, then rinse with water and towel dry.

To combat tough stains like toothpaste residue buildup, use a solution of baking soda and vinegar. Combine the two ingredients into a paste and apply directly to the stain. Let the paste sit for 10 minutes, then rinse with lukewarm water and pat dry with a microfiber cleaning cloth

THINGS TO AVOID

- DO NOT use cleaners containing any abrasive powders, bleach, ammonia, alcohol, or chlorine
- DO NOT use any abrasive pads (Use only non-scratch pads)

PRODUCTS TO CONSIDER

- Dishwashing soap
- White vinegar + water solution 50/50
- Cinch® Streak-Free Multi-Surface Cleaner
- Mr. Clean® Antibacterial Multi-Surface Spray
- Formula 409® Glass & Surface Cleaner
- Rejuvenate® Cooktop & Oven Cleaner & Restorer



Nature Series™ Glass Vessel Bathroom Sink (GV-391-19mm)

Keep your faucet looking newer longer with Spot-Free all-Brite™, a finish that requires less cleaning and shines longer by resisting water spots, fading, and fingerprints. For general maintenance of all-Brite™ faucets, we recommend cleaning your faucet with mild soap, rinsing thoroughly with warm water, and drying with a clean, soft cloth.



Oletto™ Pull-Down Faucet (KPF-1820SFS)



Oletto™ Commercial Pull-Down Faucet (KPF-2631SFACB)

GENERAL CLEANING

For general maintenance, periodically clean the faucet with your choice of cleaner from the “Products to Consider” section below. We recommend spot-testing any new cleaner on a hidden area of your faucet before applying it to the entire surface. All cleaners should be rinsed off thoroughly with water immediately after cleaning your faucet.

HARD WATER SOLUTIONS & DEEP CLEANING

To prevent the buildup of water spots, rinse and wipe your faucet thoroughly with a damp cloth, then pat dry with a microfiber cleaning cloth for optimal results.

THINGS TO AVOID

• DO NOT use cleaners containing any abrasive powders, bleach, ammonia, alcohol, vinegar, or chlorine.
• DO NOT use abrasive pads, steel wool, or wire brushes when cleaning the faucet.

PRODUCTS TO CONSIDER

• Fantastik® Antibacterial Heavy Duty Cleaner
• Green Works® All-Purpose Cleaner
• Green Works® Glass Cleaner
• Windex® Original Glass Cleaner
• Soft microfiber cloth
• Sponge



Oletto™ Kitchen Bar Faucet (KPF-2822MB)



Esta™ Vessel Bathroom Faucet (KVF-1210GM)

Kraus Sensor Faucets are designed with hands-free capabilities, so they stay cleaner longer, with fewer spots and finger smudges over time. To clean and maintain your sensor faucet, simply follow the care instructions for Kraus Kitchen Faucets (Spot-Free Finishes or All Other Finishes), and enjoy the added benefit of ultra-clean hands-free functionality.



Bolden™ Sensor Faucet (KSF-1610MB)

GENERAL CLEANING

For general maintenance, we recommend using water or water with a mild liquid soap detergent to clean the accessory and dry it with a microfiber cleaning cloth after use. Apply your choice of cleaner from the “Products to Consider” section below with a soft sponge or cloth, then thoroughly rinse with lukewarm water and pat dry with a microfiber cleaning cloth.

PRODUCT-SPECIFIC CLEANING

• All Kraus accessories specified as DISHWASHER-SAFE can be washed in the dishwasher or rinsed by hand
• Accessories not specified as dishwasher-safe (including wood cutting boards) should be hand washed with a mild detergent, rinsed thoroughly, and dried with a microfiber cleaning cloth
• If possible, use separate cutting boards for fresh produce and raw meat, poultry, or seafood
• If you are washing a stainless steel bottom grid in the dishwasher, make sure to remove all rubber feet and bumpers. Make sure to replace all rubber feet and bumpers after washing prior to using your bottom grid

HARD WATER SOLUTIONS & DEEP CLEANING

To prevent water spots from forming, make sure to pat accessories dry with a microfiber cleaning cloth after use, especially stainless steel accessories with mirror finish (e.g. serving bowls)

THINGS TO AVOID

• DO NOT use abrasive pads, steel wool, or wire brushes when cleaning the accessories. Use only soft sponges
• DO NOT wash accessories not specified as DISHWASHER-SAFE in the dishwasher. These accessories should be rinsed with water and/or hand-washed with a mild detergent

PRODUCTS TO CONSIDER

• Dishwashing soap
• White vinegar + water solution 50/50
• Fantastik® Antibacterial Heavy Duty Cleaner
• Formula 409® Antibacterial All-Purpose



Kitchen Soap and Lotion Dispenser (KSD-80ORB)



Kitchen Soap and Lotion Dispenser (KSD-80ORB)

GENERAL CLEANING

A great way to protect the bottom of your kitchen sink against wear and tear from everyday use, Kraus bottom grids are made with premium stainless steel for durability and easy maintenance.

To prevent build-up over time, rinse both sides of the grid after using your sink, and pat dry with a microfiber cloth. For a more thorough cleaning, use water and a mild liquid soap detergent (ammonia-free) or a product from the “Products to Consider” section below. Apply cleaner with a soft sponge or microfiber cloth, then thoroughly rinse with lukewarm water and pat dry with a microfiber cleaning cloth.

DEEP CLEANING

Although bottom grids are a highly useful and versatile accessory, they can also be a magnet for dirt and debris from all your kitchen tasks. For a deeper clean from stuck-on food, you can do the following:

• Put it in your dishwasher! Kraus bottom grids are dishwasher-safe – just make sure to take off the rubber feet and bumpers. To fit large grids into the dishwasher, try removing the top rack and placing the grid in the bottom rack

• Fill your sink with hot water and soap-suds and place the grid face down to soak. Use a scrub brush and dish soap, or a soft cleanser like Bar Keeper’s friend, to tackle trouble spots, then rinse thoroughly with water

• Make a paste from baking soda and lemon and let it sit on trouble spots, then scrub and rinse thoroughly with water

THINGS TO AVOID

• DO NOT wash rubber feet and bumpers in the dishwasher. These should be rinsed with water and/or hand-washed with a mild detergent

PRODUCTS TO CONSIDER

• Dishwashing soap
• White vinegar + water solution 50/50
• Mild bleach solution
• Food-grade mineral oil



Turino™ 30” Fireclay Sink (KFD1-30) and Bottom Grid (KBG-FC2614)

Kraus cutting boards are designed to enhance the functionality of your kitchen sink. Simple care and maintenance will ensure long-lasting use.

BAMBOO

Naturally non-porous and eco-friendly, bamboo offers a durable cutting surface that's easy to clean

ACACIA

Sustainable acacia wood makes for a super-sturdy cutting board with a naturally hygienic non-porous surface

WOOD COMPOSITE

With a naturally hygienic non-porous surface that prevents odors and stains, composite cutting boards are an excellent choice for the busy kitchen

ALL MATERIALS

- For general maintenance after each use, wash the cutting board with plain water or water with a mild liquid soap detergent, and dry it with a microfiber cleaning cloth or air-dry upright
- If possible, use separate cutting boards for fresh produce and raw meat, poultry, or seafood
- All wooden cutting boards wear out over time. Once cutting boards become excessively worn or develop hard-to-clean grooves, they should be discarded

DEEP CLEANING & MAINTENANCE

For a deeper clean every few weeks, generously sprinkle coarse salt over the surface of the board, rub it with a sliced lemon, then rinse well with hot water.

To seal and protect your board, especially after cleaning with a bleach solution, rub a small amount of food-safe oil (like food-grade mineral oil) into the board to protect the surface from drying out.

THINGS TO AVOID

- DO NOT wash accessories not specified as DISHWASHER-SAFE in the dishwasher. These accessories should be rinsed with water and/or hand-washed with a mild detergent

PRODUCTS TO CONSIDER

- Dishwashing soap
- White vinegar + water solution 50/50
- Mild bleach solution
- Food-grade mineral oil



Kore™ Workstation Sink (KWT311-25) and Bamboo Cutting Board (KCB-WS02BB)

GENERAL CLEANING

Kraus silicone and silicone-coated accessories are made with 100% food-safe and BPA-free silicone. Simple care and maintenance will ensure long-lasting use. The water-proof construction of Kraus silicone accessories allows you to simply wipe away spills for easy maintenance. Wipe the surface of your silicone kitchen accessory with water and a soft sponge or cloth to remove dust or any adhering particles.

DEEP CLEANING

For a deeper clean, you can simply place your silicone accessory into the dishwasher – please check to make sure that the item is markes as dishwasher-safe. You can also use a grease-cutting dishwashing soap and very hot water, or immerse the accessory in boiling water or place it in the oven to sterilize after use – the heat-safe con-struction will ensure that the high temperature does not damage your accessory. For heavy-duty spot cleaning, make a thick paste with baking soda and apply to the areas you wish to clean, then wash with dish detergent and hot water.

THINGS TO AVOID

• DO NOT wash accessories not specified as DISH-WASHER-SAFE in the dishwasher. These accessories should be rinsed with water and/or hand-washed with a mild detergent
• DO NOT use abrasive sponges or cleaners, as these can damage the silicone surface

PRODUCTS TO CONSIDER

• Dishwashing soap
• Baking soda/water paste
• Fantastik® Antibacterial Heavy Duty Cleaner
• Formula 409® Antibacterial All-Purpose



Multipurpose Over-Sink Roll-Up Dish Drying Rack (KRM-10)



Self-Draining Silicone Dish Drying Mat (KDM-10)

GENERAL CLEANING

Kraus stainless steel kitchen accessories are designed for durability and easy maintenance. For general maintenance and to prevent build-up over time, we recommend using water or water with a mild liquid soap detergent to clean the accessory and dry it with a microfiber cleaning cloth after use. Apply your choice of cleaner from the "Products to Consider" section below, then thoroughly rinse with lukewarm water and pat dry with a microfiber cleaning cloth.

DEEP CLEANING

For a more thorough cleaning, use water and a mild liquid soap detergent (ammonia-free) or a product from the "Products to Consider" section below. Apply cleaner directly to the accessory with a soft sponge or microfiber cloth, then thoroughly rinse with lukewarm water and pat dry with a microfiber cleaning cloth. To remove stuck-on food or grime, you can also fill your sink with hot water and soap suds or a mild liquid cleanser and place the accessories in the sink to soak. Use a scrub brush and dish soap, or a soft cleanser like Bar Keeper's friend, to tackle any trouble spots, then rinse thoroughly with water. Since Kraus stainless steel accessories are dishwasher-safe, you can also place them in the dishwasher for easy maintenance.

THINGS TO AVOID

- DO NOT wash accessories not specified as DISHWASHER-SAFE in the dishwasher. These accessories should be rinsed with water and/or hand-washed with a mild detergent
- DO NOT use abrasive sponges or cleaners, as these can damage the stainless steel surface

PRODUCTS TO CONSIDER

- Dishwashing soap
- Baking soda/water paste
- White vinegar + water solution 50/50
- Fantastik® Antibacterial Heavy Duty Cleaner
- Formula 409® Antibacterial All-Purpose



Workstation Sink Dish Drying Rack (KDR-3)



Stainless Steel Colander for Workstation Sink(CS-6)

GENERAL CLEANING

A dishwasher air gap prevents dirty dishwater from backflowing into fresh water lines. Over time, residue can build up inside the air gap and form a clog. To clean your air gap, follow the steps below:

- Remove the metal cover of the air gap
- Unscrew the plastic cap//remove the plastic diverter***
- Remove any material, e.g. food particles or grease, that may have accumulated
- Check the hose from the air gap to the drain or garbage disposal for clogs

DEEP CLEANING

Use a bottle brush (highly recommended) and household disinfecting cleaner to deep-clean and deodorize the air gap, especially if you notice a smell or water starts to leak. Disassemble the air gap following the instructions in General Cleaning, then soak the brush in cleaner and plunge it up and down into the air gap to loosen any blockage and remove stuck-on grime.

THINGS TO AVOID

- DO NOT ignore water coming from the air gap, as that is an indication that the air gap is clogged

PRODUCTS TO CONSIDER

- Bottle brush
- Formula 409® Antibacterial All-Purpose
- Fantastik® Antibacterial Heavy Duty Cleaner
- White vinegar + water solution 50/50



Oletto™ Pull Down Faucet (KPF-2820SFACB) and Air Gap (KAG-1SFACB)

GENERAL CLEANING

The humble drain assembly is actually a major part of keeping your kitchen sink clean, ensuring that everything functions properly by keeping the drainpipe free of debris.

To keep your sink drain looking its best, periodically clean the drain assembly and strainer with water and a mild liquid soap detergent, making sure to rinse thoroughly and dry with a microfiber cloth to maximize luster.

To prevent discoloration, always rinse and wipe the drain and bottom of your sink when you're done using it, and avoid leaving staining substances like coffee and teabags in the sink or on the drain assembly.

DEEP CLEANING

Between food debris, hard water stains, and general gunk from dishwashing and other kitchen tasks, your drain assembly and strainer may need a deeper cleaning. If food particles have collected in the openings of the strainer, pick the debris out with a fork and then wipe down the strainer and sides of the drain assembly with a mild detergent that has grease-cutting properties. To get your stainless steel drain assembly sparkling clean, use lemon juice and a paste made from baking soda and water to scrub, then rinse thoroughly with warm water and dry with a microfiber cloth. If stains remain, you can soak a paper towel in distilled white vinegar, then lay the paper towel over the stained area and let it sit for 20 minutes.

THINGS TO AVOID

• DO NOT place items or substances that can cause stains, such as tea bags or coffee, into the bottom of your sink or directly onto the drain assembly

PRODUCTS TO CONSIDER

• Dishwashing soap
• Baking soda/lemon mixture
• Formula 409® Antibacterial All-Purpose
• Fantastik® Antibacterial Heavy Duty Cleaner
• White vinegar + water solution 50/50



CapPro™ Removable Decorative Drain Cover (STC-2)



Stainless Steel Drain Assembly with Strainer (ST-4)

GENERAL CLEANING

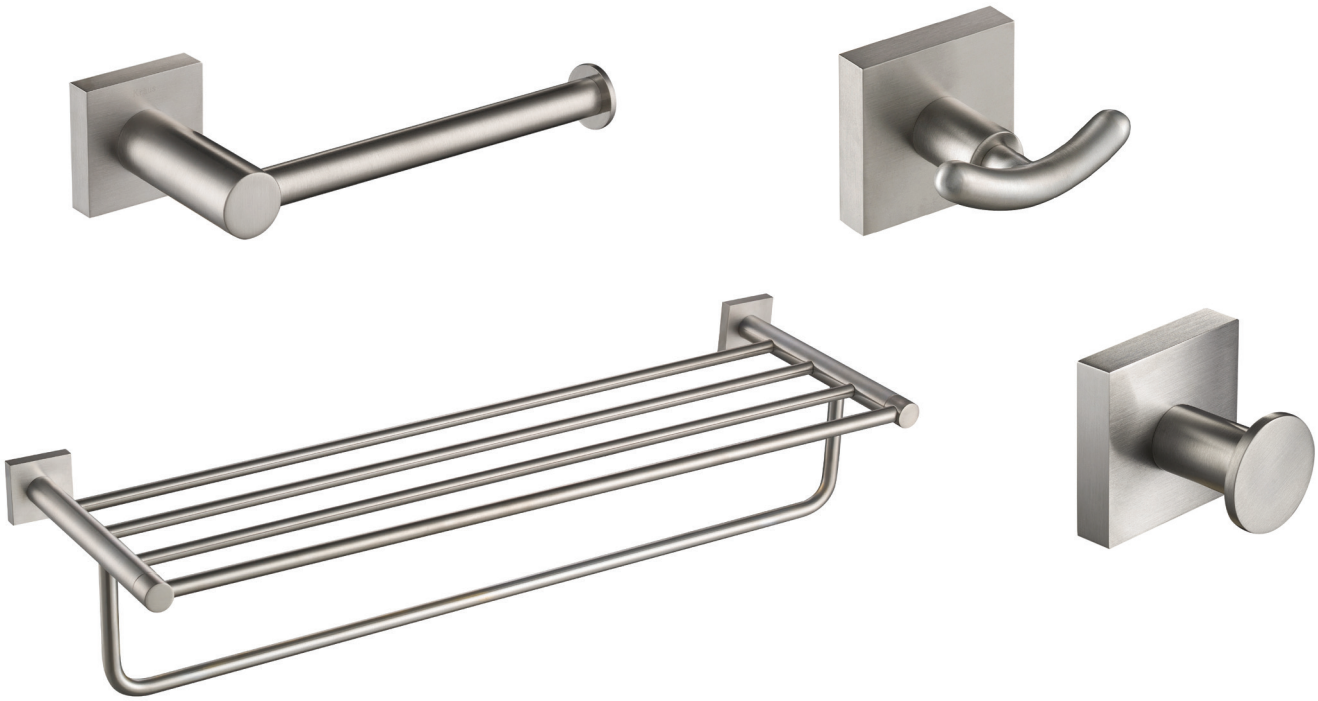
For general maintenance, periodically wipe the bathroom accessory with a soft microfiber cloth, or use your choice of cleaner from the “Products to Consider” section below. We recommend spot-testing any new cleaner on a hidden area of the accessory before applying it to the entire surface.

THINGS TO AVOID

• DO NOT use cleaners containing any abrasive powders, bleach, ammonia, alcohol, vinegar, or chlorine.
• DO NOT use abrasive pads, steel wool, or wire brushes when cleaning the faucet.

PRODUCTS TO CONSIDER

• Fantastik® Antibacterial Heavy Duty Cleaner
• Green Works® All-Purpose Cleaner
• Green Works® Glass Cleaner
• Windex® Original Glass Cleaner
• Soft microfiber cloth



Ventus™ Series Bathroom Accessories in Brushed Nickel Finish

We've Got You Covered

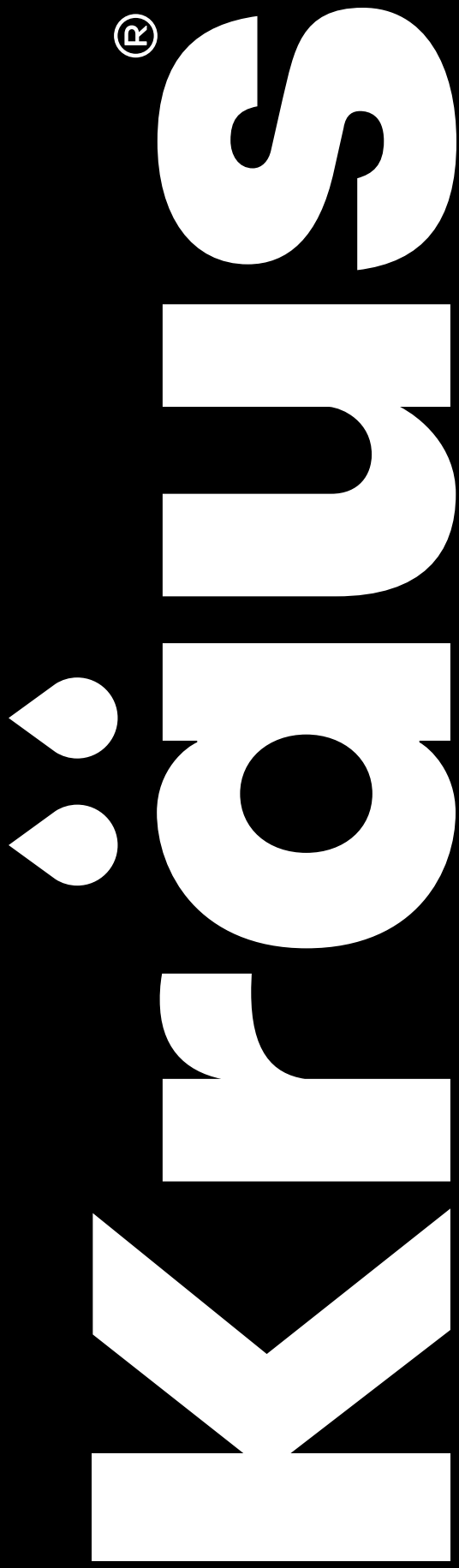
Kraus products are manufactured and tested to the highest quality standards by Kraus USA Inc. ("Kraus"). We extend our warranty to the original purchaser for personal household use of the product in its original location.

For complete warranty information, visit: **http://www.kraususa.com/warranty.html**

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