



CARE AND USE GUIDE

HOW TO KEEP YOUR NEW SINK BEAUTIFUL FOR YEARS TO COME





RUST SPOTS

Ticor sinks are constructed with premium 304-grade stainless steel, which will not rust. However, exposing your sink to certain items can cause superficial rust spots. Learn best practices for prevention and restoration.





SCRATCHES

Sinks are susceptible to scratching, no matter what material or brand you choose. Handling dishware carefully and using the custom-fit basin rack can help reduce scratching, and most scratches can be removed.

WHEN INSTALLING

-  Leave protective film on sink, or cover sink, to protect from accidental spills or damage.
-  Use adhesive/silicone/caulk rated for steel and immediately remove any excess
-  Do not clean with harsh, heavy-duty, or acidic chemicals
-  Do not place tools, chemicals, paints, or other construction materials inside the sink

HOMEOWNERS

-  Keep your sink clean by cleaning it with water, dishsoap, and a soft non-abrasive sponge or cloth
-  Avoid harsh chemicals such as bleach or other chemicals not for use with stainless steel
-  Do not leave metal or standing water in the sink overnight
-  Do not allow sharp objects such as knives or scouring pads to come into contact with sink surfaces



HAVE A QUESTION OR NEED ASSISTANCE?

✉ SUPPORT@TICORSINKS.COM

🌐 WWW.TICORSINKS.COM

SUPERFICIAL RUSTING & STAINING

Stainless steel does not rust, and Ticor sinks are no exception. However, you may notice that it is possible for superficial rust to accumulate on the surface of the sink. This can occur when iron particles from other items bond to the sink.

Do not allow metal items such as dishware, scouring pads, or tools to be left in the sink for extended periods.

If you do notice rust spots, use Bar Keepers Friend™ and a soft scouring pad (e.g., Scotch-Brite™) and scrub gently in the direction of the grain to remove the rust.

Leaving a wet sponge, standing water, or staining foods such as coffee or red wine in the sink basin can cause superficial staining or mineral deposits. Stains can be removed by soaking in a gentle biological detergent, and mineral deposits can be cleaned with a solution of vinegar and water.

Never use metal scouring pads, harsh abrasive cleaners, or bleach in your sink. Always scrub in the direction of the grain, not perpendicularly or in a circular motion.

PREVENTING/HEALING SCRATCHES

Scratches are unavoidable in any sink, including stainless steel sinks.

Prevent scratches by using the custom fit basin rack. This will help protect your sink from damage from dropped items, sharp or hard items, and also from grit that may cause scratches when trapped between flat dishwares and the sink surface.

Over time, scratches blend into the grain of the sink. You can also remove scratches by using Bar Keepers Friend™, water, and a soft scouring pad (e.g., Scotch-Brite™) and scrub gently in the direction of the grain until the scratch is no longer visible. Use long strokes, not just a small area, in order to ensure the grain remains consistent in appearance.

Never drop sharp or heavy items into your sink. Take care when handling items made of stone, diamond, glass, ceramic, or abrasives as they can scratch the sink. Do not use your sink as a cutting board.

INSTALLATION & REMODELING

Cover the sink surface during construction to ensure that tools, paint, chemicals, and cleaners do not come into contact with the sink surface. These can cause permanent damage or discoloration.

Immediately remove any excess silicone or adhesive used to install the sink.

TICOR®

HAVE A QUESTION OR NEED ASSISTANCE?

✉ SUPPORT@TICORSINKS.COM

🌐 WWW.TICORSINKS.COM