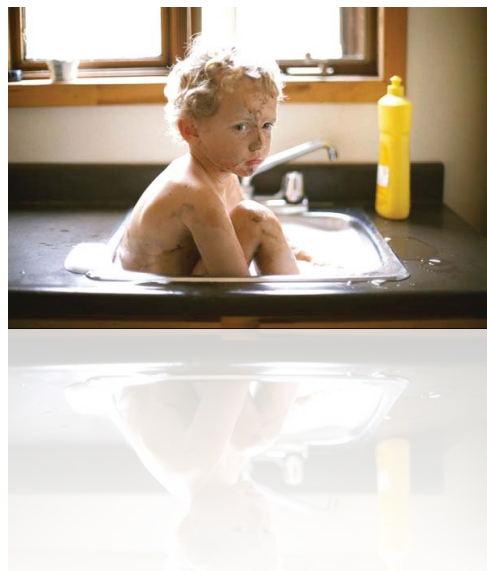


How To Clean Stainless Steel Sinks?

- Frequent, regular cleanings and wipe the sink dry with a clean soft cloth
- Rinse and towel dry the sink after each use in order to minimize major clean ups
- Use a weak solution of vinegar and water to remove any buildup deposit, followed by flushing the surface with water
- Any cleaning or scrubbing to remove stubborn stains from the inside of the sink bowls, should follow the direction of the grain line



Tips

Scratches?

Try use a fine pumice powder such as Cameo to lessen the scratches. Avoid using fine pumice powder on any mirror finishing surface.

Rust?

Rust surface can be removed with Flitz. Steel wool, chloride cleaners, and antibacterial soap should be avoided.

Maintenance Instructions for Stainless Steel Sinks

We recommend use of mild liquid dish detergent and water to clean the product after use. Rinse carefully with water and dry. This will help you keep the original quality of your Stainless Steel Sink.

Please keep in mind:

1. Do not use scouring powder or steel wool to clean the surface.
2. Avoid use of Chlorine-based solutions
3. Silver polish leaves spots and it is not removal.
4. Acidic foods should be cleaned immediately.
5. Sharp objects can scratch the surface.
6. Do not let liquids dry on the surface.

Surface Rust and Stains

Stainless Steel does not rust. Rust stains are a result of iron particles, from outside sources such as cookware, water, steel wood pads etc., that eventually develop into rust spots.

Gordon's Miracle Shine, Flitz, or Bar Keepers Friend are all effective at removing "surface" residue such as tarnish, rust, lime deposits, and hard water stains. Follow the directions on the bottle.

If you develop rust marks due to presence of or contact with ferrous (iron containing) materials, swab with a sponge wetted with a dilute solution of (10-15%) nitric acid (HN03) and follow with routine cleaning. Avoid prolonged contact of ferrous (i.e. cast iron pans) materials with stainless steel.



Scratch Repair

Surface scratches on the stainless steel sinks can be repaired using the following technique. Depending on the severity of the scratch, it may or may not be completely removed.

Step 1: Sand the scratch using 120 grit emery cloth or paper and firm pressure. Always sand in the direction of the grain. Avoid the natural tendency to sand in an arc, instead sand in a perfectly straight line. Sand until the scratch is gone.

Step 2: Polish using 3M scotch brite pads (VERY FINE GRADE). Polish in the same motions as with sanding until the original finish is restored.

