

Sinks Care & Cleaning Information

The Do's

1. When it comes to maintenance, the best thing is be consistent in cleaning. It is preferable to clean a little on a frequent basis than a heavy duty cleaning once in a while.
2. Make sure that the sink is always clean and dry when not in use. This is the best method of preventative maintenance.
3. Keep the drain clog-free to prevent standing water which can lead to mineral deposit build up. If a mineral build up should occur, use a mixture of vinegar and hot water to remove the deposit.
4. To clean the stainless steel sink, use a non abrasive cleaning cloth combined with a mild cleaning product or baking soda. For tougher stains use a mild abrasive cleaner like Barkeeper's Friend™, Ajax™ or Comet™.
5. Follow the direction of the grain when cleaning or scrubbing away stains, scrubbing against the grain will show as a scratch.

The Don'ts

1. Don't leave soaps and other cleaners in the sink overnight. Do not use solutions with bleach in the sink. All of these items contain chemicals that may damage the sink if left on the surface.
2. Don't use steel wool on the sink. If aggressive cleaning is needed, use a Scotch-Brite pad and rub in the direction of the satin finish lines.
3. Don't leave bars of soap, wet sponges or cleaning pads on the faucet ledge. These items over time will dull and possibly pit the surface of the sink.
4. Don't leave salt, vinegar, citric fruit juices, mustard or pickles on the sink; wipe them up immediately as they contain citric acids which over time can etch the surface.
5. Don't leave any steel or cast iron cookware in the sink for a long period of time. This may also leave iron particles that will corrode the sink.
6. Don't use Lime-A-Way™ or similar cleaners as they will damage the sink's surface and will cause rusting.