

Stainless Steel Sink

STAINLESS STEEL SINK

Your new Stainless Steel Sink is made from high quality solid stainless steel.

Caring for your stainless steel sink is easy and simple. Your sink requires generally less care than do the other appliances, etc., found in your kitchen. To clean your sink, use the mildest cleaning procedure that will do the job effectively. The same detergents used to clean your dishes can also be used to clean your sink. Any stubborn spots can be readily removed with simple scouring. Use any brand of scouring powder with a wet sponge or cloth. Rinse your sink thoroughly after cleaning. Water marks are not harmful to your sink. To avoid them, simply wipe your sink dry after using.

Although your stainless steel sink is easy to keep clean, there are a few cautions of which you should be aware.

Some chemicals, such as chlorides, are corrosive even to stainless steel. As a result, it is important to rinse your sink thoroughly immediately after the surface has been exposed to chlorinated cleansing agents, and/or chlorinated bleaching agents. Similarly, do not allow agents to remain in or on your sink for extended periods of time.

Stainless steel, by its very nature, should not rust. Any rust stains which may appear on your sink are usually the result of iron being deposited on the surface by other items. Such stains may be readily removed with simple scouring or rubbing, as described earlier. **DO NOT, UNDER ANY CIRCUMSTANCES, USE STEEL WOOL PADS TO CLEAN YOUR SINK.** Likewise, do not allow rusty utensils to remain in your sink for extended periods of time.

We do not recommend that you use a rubber sink mat in your stainless steel sink. First of all, the mat is not necessary. Secondly, the mat will trap water and organic particles underneath. Decay of the particles may cause a staining on the sink. These stains can be removed with scouring as described above, but they are quite stubborn.