

STAINLESS STEEL AND MAINTENANCE

ROUTINE CARE FOR STAINLESS STEEL

STAINLESS STEEL SCRATCHING

Due to the nature of stainless steel, surface scratches will happen. However, these scratches rarely have any appreciable depth and will become less noticeable with time. The colour of the Stainless Steel Sink will eventually develop a patina and will look better with time than during the first few months of use due to the fact that scratching will have evened out.

CARING AND CLEANING OF STAINLESS STEEL

Avoid using silver cleaner, steel wool pads, bleach or abrasive detergents, acids and chemicals such as pool chlorine, battery acid, muriatic acid, solvents, glues and paint removers.

Also, DO NOT deposit unprotected metal objects onto the stainless steel parts. Should stainless steel come into contact with strong acids, flush it immediately with a large amount of water and clean it with a white cloth.

Some food and corrosive substances (e.g. fruit juice, kitchen salt, vinegar, mustard, mayonnaise. etc) may also cause damage to stainless steel. Try not to leave these on stainless steel surfaces for a long period of time in order to avoid staining.

Soft cloths and liquid household cleaners should be used for cleaning. Regular cleaning using soap, mild detergent, followed by a fresh water rinse is adequate for normal soiling.

The inappropriate use of these materials in or around your stainless steel product will cause damage to the surface.

PLEASE NOTE

Due to the nature of surface treatment process, each sink ends up with unique colour shade.



✗ = not OK
✓ = OK

