

Caring for your Stainless Steel Sink

The Sink is made from quality type 304 stainless steel. With proper care and maintenance your sink will give you many years of service.

Following these simple tips and cleaning routines will ensure the long life of your Stainless Steel Sink.

Daily Care

After use, rinse your sink thoroughly, then wipe dry with a soft cloth. This will help to prevent a build up of mineral deposits and reduce water spotting & streaking. Everyday products left on the surface for a prolonged period can damage the surface of the sink.

Weekly Care

Preventative maintenance is important to maintain the finish of your stainless steel. To thoroughly clean your sink, use a non-abrasive stainless steel cleaner (available from your local supermarket or hardware), and follow the directions on the product being sure to cover the entire surface completely, rinse thoroughly and dry with a soft cloth.

Stains and Rust

By its very nature stainless steel is resistant to rust. A build up of iron particles from external sources, commonly steel wool pads, cookware/utensils or water supply commonly causes rust on the surface of the stainless steel. The quality of your water supply can also often cause stains to appear on your sink. Both rust spots and staining can be removed with a thorough clean (see weekly cleaning).

Scratches

Scratches are inevitable with all stainless steel sinks. With regular use the scratches will - blend together and form a uniform finish. The appearance of these scratches can be reduced by the use of a fine 3M Scotch Brite pad; wipe along the grain of the entire area of the sink and rinse thoroughly (rubbing across the grain will dull the finish and introduce more scratches).

What to avoid

Chlorides are very aggressive to stainless steel sinks. These are commonly found in detergents, soaps, bleaches and drain cleaners. Thoroughly rinse your sink after using one of these products to avoid surface pitting.

Avoid leaving acid or salty foods on the sink as they may cause corrosion. Rinse your sink thoroughly after using these foods.

Avoid leaving any wet products (including sponges) on the sink for a prolonged period, as this will stain the surface. Staining can be removed with a thorough clean (see weekly cleaning).

Avoid leaving carbon steel items on the sink, particularly if they are wet as it will cause corrosion.

Note: Never use steel wool to clean your stainless steel sink. It will leave behind steel fragments that will cause rust spots.