

# STAINLESS STEEL

## Proper cleaning is the key to maintaining your new stainless steel sink.

You should thoroughly rinse your sink to remove any chloride residue (from soaps, detergents and cleansers) and towel dry after use to prevent mineral deposits from building up on the sink surface.

To clean, use a mild detergent solution and clean water applied with a soft cloth or sponge. Rub gently. Deep clean once a week with a cleanser that is stainless steel-safe. Always rub any cleansers in line with the surface brushing in the metal with a soft cloth.

### SOME "DON'TS":

**DO NOT** use coarse abrasive powders or cleaning products.

**DO NOT** use metallic scourers such as steel wool or brushes with metal bristles.

**DO NOT** use any product designated as a "silver cleaner."

**DO NOT** leave wet sponges, cloths, cleaning pads, rubber mats or dishpans in the sink. This could lead to surface rust or possible pitting.

**DO NOT** leave standing solutions of chlorine bleach and water in the sink for extended periods of time. Always rinse the sink thoroughly after using such solutions.

**DO NOT** allow liquid soap or other cleansers to dry on the surface of the sink.

### TROUBLESHOOTING:

**Scratches:** As with most metallic surfaces, your stainless sink will get scratches. These are merely usage scratches and over time will blend in with the overall finish of your sink. However, there are steps you can take that will reduce the appearance of scratches. Use a nylon pad with an iron-free abrasive polishing compound. Follow the direction of the original brush lines and the scratch will disappear as it's blended into the original finish. Be careful to not polish too aggressively since you'll polish out the original brush lines and end up with a shiny spot.

**Water deposits:** Regular routine cleaning can usually prevent lime scale deposits from hard water. Do not allow excessive build up before treating. Soaking in a 25% vinegar solution or a 5% nitric acid solution can remove these hard water spots. Periodically rub with a nylon-bristled brush or a fine-mesh synthetic scouring pad. Rinse and towel dry after treatment.

**Rust marks:** If rust marks develop due to presence of, or contact with, ferrous (iron-containing) materials, swab with a sponge wetted with a diluted (10-15%) solution of nitric acid (HNO<sub>3</sub>) and follow with routine cleaning. Avoid prolonged contact of ferrous materials (like cast iron pans) with stainless steel. Nitric acid in dilute concentrations (<20%) is the only acid that is safe to use on stainless steel.