

Installation Instructions

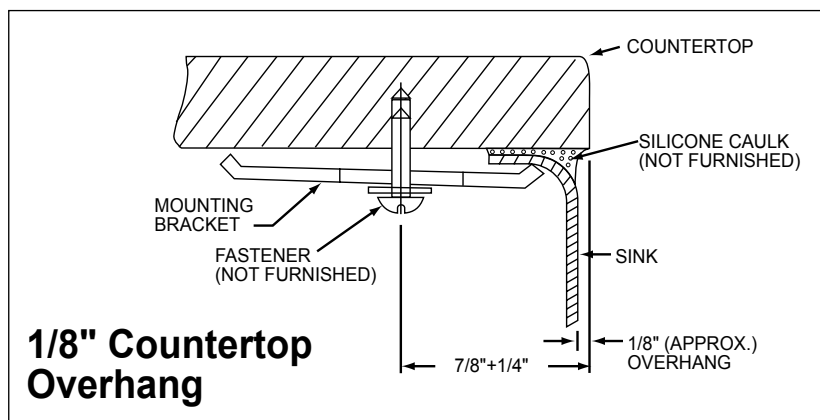
Undermount Stainless Steel Sinks with 1/8" Overhang Countertop Installation

ATTENTION INSTALLER:

- 1) RECOMMEND THAT UNDERMOUNT SINKS SHOULD BE INSTALLED BY A PROFESSIONAL EXPERIENCED INSTALLER.
- 2) **WARNING: THE ENCLOSED CUTOUT TEMPLATE WILL CREATE AN OVERHANG OF APPROXIMATELY 1/8". IT IS RECOMMENDED THAT YOU DISCUSS THIS WITH YOUR CUSTOMER AND AGREE THAT THIS FINISHED APPEARANCE IS THE DESIRED EFFECT. NOT RESPONSIBLE FOR IMPROPER SINK OR COUNTERTOP INSTALLATIONS. DUE TO THE AESTHETIC QUALITIES OF THE CONVERGING BOWL RADII, THE TEMPLATE FURNISHED WITH EACH SINK PROVIDES THE ONLY OPENING RECOMMENDED FOR INSTALLATION OF UNDERMOUNT SINKS. SEE ILLUSTRATION BELOW.**
- 3) UNDERMOUNT SINKS SHOULD ONLY BE FASTENED TO A SOLID SURFACE COUNTERTOP (I.E. GRANITE/CORIAN[®]/SILESTONE[®]).
- 4) NOT RESPONSIBLE FOR SINK OR COUNTERTOP IF DAMAGED DURING INSTALLATION.
- 5) METAL EDGES MAY BE SHARP - USE CAUTION WHEN HANDLING.
- 6) FOLLOW ALL LOCAL PLUMBING AND BUILDING CODES.
- 7) INSPECT SINK FOR DAMAGE PRIOR TO BEGINNING INSTALLATION.

INSTALLING SINK

1. Position template on countertop. Locate the template front to rear, so that sink will not interfere with the cabinet.
2. Trace a line around the template. Cut along the inside of this line to provide opening. This size opening will provide approximately an 1/8" overhang of countertop. (Please see item #2 under Attention Installer.)
3. Locate and drill the mounting holes (following the countertop manufacturer's instructions) as shown below. Holes should allow even spacing of mounting brackets around the sink. Type of fasteners to be as recommended by countertop supplier.
4. Fasten mounting brackets to countertop loosely.
5. Using a good quality silicone caulk, apply a bead evenly all around the top of the sink flanges.
6. Position and align sink over the countertop opening. Press silicone onto countertop.
7. Tighten fasteners until mounting brackets are snug against sink.
8. Check alignment of sink to countertop opening.
9. Tighten down fasteners evenly. Be careful not to overtighten. Remove excess silicone.



USE AND CARE GUIDE

STAINLESS STEEL SINK

Easy Cleaning Instructions

Rinsing is the most important part of sink care. A stainless steel sink finish will retain its original bright appearance if the sink is **rinsed** thoroughly after each use. Running the water from the spray hose for a few minutes can do “Thorough” rinsing. Typically, a rinse and towel drying after each use takes care of most everyday clean ups. Ideally, once a week the sink should be scoured with a mildly abrasive cleaner, such as Comet. Rubbing back and forth in the direction of the polish or grain lines will not only remove stubborn stains and greasy film buildups, but will blend usage scratches into the satin finish of the sink. After scouring, rinse thoroughly and wipe dry. Your sink will shine like new!

Scratching

Like most metals, your new stainless steel sink will scratch. The feature benefit of the unique satin finish is the ease with which these scratches blend into the uniform finish of the sink. This is accomplished with a periodic scouring with a mildly abrasive kitchen cleanser, such as Comet.

Rubber Mats

The resiliency of stainless steel makes it unnecessary to use rubber mats to protect you sink, dishes and glassware. However, if you do use mats, please remove them after each use. If left in the sink, the water trapped underneath could cause discoloration.

Discoloration, Rust and Possible Pitting

Wet sponges, clothes, cleaning pads and rubber mats left on the sink can lead to discoloration. Steel wool pads should never be used to clean your sink. Steel Wool will leave small iron particles in the grain lines that will rust and damage the sink. Continued usage in this manner may eventually lead to the sink itself rusting and pitting.

Liquid Soap

Do not allow concentrated liquid detergent to dry on your sink. Most brands contain chemical additives that will affect the original high luster finish.

Chlorides

Today, chlorides are found in most all soaps, detergents, bleaches and cleansers. Chlorides are not friendly to the stainless steel surface. They should not come in contact with the surface of the sink for extended periods. When these chemicals are used in your sink, it should be thoroughly rinsed. This is especially noticed when clothes are soaked in a diluted bleach mixture. The mixture can attack the sink at the water line and cause rusting and pitting.

Knives Your sink is designed to serve as many things but not as a cutting board or chopping block. This type of use will lead to deep scratches in the sink finish and will dull your knives.

Spotting The quality of your water can affect your sink’s appearance. In areas with hard water, a brown surface stain can form on the sink giving the appearance of rust. This phenomena also occurs in water with high iron content. Additionally, in areas with a high concentration of minerals, or with over-softened water, a white film may develop on the sink. To combat this problem, we suggest that the sink be towel dried after use.

Foods Heavy salt concentration or foods containing high levels of salt should not be allowed to dry onto the sink surface. Rinse your sink thoroughly after use.