



STAINLESS STEEL FACTS AND CARE

Our stainless steel kitchen and prep sinks are constructed of 16 or 18 gauge metal with sound coating and pads to reduce noise. They have an easy care matte finish that will not rust. Stainless steel is very durable material and will retain its lustre for years to come with the proper care.

Care and Maintenance

- Rinse and dry with a soft cloth after use to avoid stains and water spotting.
- For ordinary cleaning use a mild dish detergent and a soft cloth. Rinse thoroughly and dry with a clean, soft cloth.
- For more aggressive cleaning use Bon-Ami, Zud or Soft-Scrub, scrubbing in the direction of the polish lines of your sink for optimal results.
- Do not use abrasive cleaners or harsh chemicals such as bleach, ammonia, acid, etc.
- Never use metal scouring pads, as they can leave particles on your sink surface that will rust.
- To retain the sparkle rub dry flour into your sink with a soft cloth. Then rinse and dry. Club soda will also restore the lustre. Apply with a soft cloth and dry to prevent spotting.
- Minor scratches are to be expected and will blend in with the finish over time. Use of a sink grid is recommended to protect against major scratches or dents.
- For more severe scratches, a pumice compound can be found at your local hardware store. Follow the instructions carefully.