

PVD Coloured Stainless Steel Care and Cleaning instructions

The colouring is a solid coating (Physical Vapour Deposition) on the surface of the stainless steel only - harsh scratching should be avoided.

- 1) Scratching on the surface of sinks will occur over time through normal usage. Scratches cannot be removed, but will become less noticeable over time. The best form of maintenance is frequent, regular cleaning. A little bit of cleaning on a regular basis is preferable to a major clean on a sporadic basis.
- 2) The best method of preventative maintenance is to ensure the sink is clean and dry. Rinse and towel dry the sink after each use in order to minimise major cleaning, keeping it shiny and relatively free of water spots.
- 3) Keep the sink free of any standing water, which may build up mineral deposits. The quality of your water can affect the sinks appearance and this water quality will vary from household to household.
- 4) To clean your sink use the mildest cleaning procedure that will do the job effectively.
- 5) Always rinse the sink after using a cleaning agent and wipe the sink dry to discourage water spotting.
- 6) Metallic scouring pads and steel wool pads should not be used to clean your sink or any utensils in the sink. They will not only scratch the sink but also leave a residue of small iron particles, these may not be visible but they will most certainly lead to rusting and corrosion on the sink surface.
- 7) Do not leave any mild steel, cast iron cookware or implements anywhere on the sink for extended periods of time. The combined presence of iron and moisture with stainless steel leads to surface corrosion and sink staining.
- 8) Do not leave wet sponges or cleaning pads in the sink overnight as they will trap water which could lead to staining or discolouration of the sink surface. The unique properties of stainless steel are dependent upon exposure of the surface to the atmosphere.
- 9) We recommend that you do not use chlorine bleach in your stainless steel sink, as chlorine will attack the protective layer that makes stainless steel truly stainless. Any drain cleaning products containing sulphuric or hydrochloric acid will also attack the sink.

CLEANING

- 1) Always wipe the sink down with warm soapy water and a cloth. This will remove general everyday stains from your sink.
- 2) In hard water areas limescale deposits can build up on the sink over time. The limescale can become strongly coloured by such foods as coffee and red wine etc., we recommend the use of mild toothpaste to remove this. Simply apply, leave for a few minutes and rinse away with plenty of water.
- 3) We recommend the use of baskets, grids and chopping boards to help reduce the risk of accidental damage.
- 4) You must not pour strong chemicals down the sink such as bleach, ammonia, caustic soda, white spirit and sterilising solutions. If this should accidentally happen, quickly wipe the spill away and rinse with plenty of water.
- 5) We do not recommend the use of a plastic washing up bowl, as particles of grit which may be impregnated in the base of the bowl could scratch surface of the sink.
- 6) Do not chop food directly on the sink surface, as this will cause damage. Wooden chopping boards are available for this purpose.
- 7) Avoid dropping sharp objects into the sink, as this may scratch or damage the surface.
- 8) Leaving neat bleach in the sink can cause damage to all sinks even stainless steel. If neat bleach should come into contact with this product, please rinse thoroughly with warm soapy water.