



Everyday cleaning

- ✓ **Clean your sink after each use**, with a soft cloth, warm water, and liquid detergent e.g. BrillCare or liquid Ajax.
- ✓ **Dry your sink** with a dry, soft, absorbent cloth after each use. This prevents the build up of mineral deposits on the sink surface.
- ✓ **Remove all stains as soon as possible**, using hot water and a non-abrasive cleaner.
- ✗ **Never use abrasive cleaners**, abrasive scrub pads or aggressive chemicals. These can scratch the surface of your sink, making it susceptible to stains.

CAUTION! Do not pour alcohol, gasoline, trichloroacetic acid or any solvents onto the sink. These can react with the structure of the sink and damage it beyond repair.

Composite Granite Sink

Preventing heat damage

- ✗ **Don't place pots, pans or other hot objects** straight from the oven/stove directly onto the surface of the sink.
- ✗ **Don't put very hot and very cold objects on the sink at the same time**, as this can cause thermal shock.

Preventing scratches and chips

- ✓ **Use a bowl protector or dish basket when washing cutlery, pots and pans, and other metal cooking equipment**, to guard against scratching.
- ✗ **Don't use the sink as a cutting surface.**
- ✗ **Don't drop heavy or pointed objects** onto the sink surface.

Removing marks and stains

Organic stains e.g. tea, coffee, fruit juice, wine	Fill the sink with a highly diluted organic cleaner such as bleach and leave overnight. Rinse with warm water and a soft cloth.
Ink, oil-based stains or paint	Use a cloth dampened with methylated spirits.
Lines caused by pots or cutlery	Rub with a cloth or sponge and liquid detergent.
Mineral buildup e.g. limescale, white residue	Cover the bottom of the sink with a mixture of white vinegar and water and soak for a few hours. Rub the bottom of the sink vigorously with the stiff side of a sponge. Rinse thoroughly with water.

