# Lazio Keratek Plus Ceramic Sink





## **Everyday cleaning**

- ✓ Clean your sink after each use, with a soft cloth, warm water, and mild 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 lime scale on the sink surface.
- ✓ Remove all stains as soon as possible, using hot water and diluted bleach. Rinse well with water.
- 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.

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#### **Preventing heat damage**

- X Don't place pots, pans or other hot objects straight from the oven/ stove directly onto the surface of the sink.
- X 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.
- X Don't use the sink as a cutting surface.
- X 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.

