



Take Note:

Stainless steel is not scratch resistant. It is a natural material that can be easily scratched by pots and pans, knives/utensils if not handled with care.

Please follow the below advice to prolong the life of your product and minimise the chance of damage.

Everyday cleaning

- ✓ **Rinse your sink thoroughly** after each use.
- ✓ **Dry your sink** with a dry, soft, absorbent cloth after each use. This prevents the build up of mineral deposits on the sink surface.



Regular care

- ✓ **Clean your sink thoroughly once a week.** Rub in the direction of the satin finish lines, using a mild detergent and a soft cloth. Follow with a fresh water rinse.
- ✓ If scratches are present, use a non-abrasive stainless steel cleaner or metal polish to make these less noticeable. Rub in the direction of the finish lines.

Preventing damage

- ✓ **Use a bowl protector or dish basket when washing cutlery, pots and pans, and other metal cooking equipment,** to guard against scratching.
- ✗ **Don't leave fruits or juices on the sink.** Wipe these up immediately, as they contain citric acids which over time can etch the surface.
- ✗ **Don't leave chlorine/chloride chemicals on the sink,** as these could damage the surface. Please note that some antibacterial soaps contain chlorine.
- ✗ **Don't leave bars of soap, wet sponges or cleaning pads on the sink ledge.** Over time, these items will dull and possibly pit the sink finish.
- ✗ **Don't store chemicals underneath your sink** (acids, chlorine, bleaches etc.)
- ✗ **Don't allow liquid soap or cleanser to dry on the surface of the sink** Most brands contain chemicals that can affect the lustre of the sink.
- ✗ **Don't leave** pots, pans, metal items sitting in the sink bowl.

