

KBFmore Stainless Steel Sink User Care and Maintain Cleaning Instruction

Stainless steel sinks are a popular choice for kitchens because of their durability and modern look. To keep your stainless steel sink looking its best, here are some care and cleaning instructions:

1. Regular cleaning: Clean your sink regularly using a soft cloth or sponge and a mild soap or detergent. Avoid using abrasive cleaners, steel wool, or scouring pads as they can scratch the surface of your sink.
2. Avoid leaving standing water: To prevent water spots and staining, make sure to dry your sink after each use. Leaving standing water in your sink for an extended period can also lead to the growth of bacteria.
3. Use vinegar or baking soda for stubborn stains: If you have stubborn stains or marks on your sink, you can try using vinegar or baking soda. Apply the vinegar or baking soda to a soft cloth or sponge and gently scrub the affected area.
4. Don't let acidic or salty substances sit: Acids like lemon juice or vinegar and salt can damage the finish of your sink if they are left in contact for too long. Make sure to rinse your sink thoroughly after exposure to these substances.
5. Avoid leaving metal objects in your sink: Metal objects can cause rust or other types of stains on your sink if they are left in contact for too long. Make sure to remove any metal objects from your sink after use.
6. Use a stainless steel cleaner: If your sink has water spots or has lost its shine, you can use a stainless steel cleaner to restore its original finish. Be sure to follow the instructions on the cleaner and rinse your sink thoroughly after use.

By following these care and cleaning instructions, you can help keep your stainless steel sink looking great for years to come.

DECORATE YOUR KITCHEN SMARTLY

High density bottom grid protects the sink from scratches by fork, knife, dishes, etc



