

## Product Warranty: Stainless Steel Sinks

Hardware Resources believes in quality, integrity, and reliability. We uphold the highest standards of service and responsibility in the industry.

Hardware Resources warrants our Stainless Steel Sinks against defects in material and workmanship for as long as the original consumer purchaser owns the products. Hardware Resources will send the original consumer purchaser, without charge, a new stainless steel sink to replace any defective HR stainless steel sinks subject to this warranty.

This warranty is a warranty of replacement only. Hardware Resources specifically does not warrant removal of the product nor installation of replacement new product. This warranty does not cover stainless steel sinks that have been incorrectly installed, exposed to improper cleaning and maintenance, exposed to harsh chemicals or otherwise used in any manner contrary to their intended purpose. In the event the defective Hardware Resources sink is obsolete or has been discontinued, Hardware Resources reserves the right to replace the defective stainless steel sink with a current offering. No guarantee of interchangeability is offered.

In the unlikely event that a defective stainless steel sinks is encountered; please contact customer service at 800.463.0660. Please be able to provide a brief description and photographs of the defect.

Hardware Resources  
4319 Marlena St  
Bossier City, LA 71111  
Attn: Customer Service

Updated 7/11/2012

## Product Care Instructions: Stainless Steel Sinks

### The Do's:

1. When it comes to maintenance, the best thing is be consistent in cleaning. It is preferable to clean a little on a frequent basis than a heavy duty cleaning once in a while.
2. Make sure that the sink is always clean and dry when not in use. This is the best method of preventative maintenance.
3. Keep the drain clog-free to prevent standing water which can lead to mineral deposit build up. If a mineral build up should occur, use a mixture of vinegar and hot water to remove the deposit.
4. To clean the stainless steel sink, use a non abrasive cleaning cloth combined with a mild cleaning product. For tougher stains use a mild abrasive cleaner like Ajax or Comet.
5. Follow the direction of the grain when cleaning or scrubbing away stains, scrubbing against the grain will show as a scratch.

### The Don'ts:

1. Don't leave soaps and other cleaners in the sink overnight. Do not use solutions with bleach in the sink. All of these items contain chemicals that may damage the sink if left on the surface.
2. Don't use steel wool on the sink. If aggressive cleaning is needed, use a Scotch-Brite pad and rub in the direction of the satin finish lines.
3. Don't leave bars of soap, wet sponges or cleaning pads on the faucet ledge. These items over time will dull and possibly pit the surface of the sink.
4. Don't leave salt, vinegar, citric fruit juices, mustard or pickles on the sink; wipe them up immediately as they contain citric acids which over time can etch the surface.
5. Don't leave any steel or cast iron cookware in the sink for a long period of time. This may also leave iron particles that will corrode the sink.
6. Don't use Lime-A-Way or similar cleaners as they will damage the sink's surface and will cause rusting.

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