

## FIRECLAY SINK CARE & MAINTENANCE

### PRODUCT DESCRIPTION

ZEAFFIVE fireclay kitchen sink is made from 100% natural materials FIRECLAY, is the most durable material for high-end quality kitchen sinks, every ZEAFFIVE kitchen sink is fired at extremely high temperatures with a premium glaze in its overall kitchen sink to repel stains, prolonging the lifetime of its use. The solid core construction makes our sink superior strengthened and durable enough to withstand heavy-duty use, It's highly resistant to impact, thermal shock, crack, and scratch. ZEAFFIVE fireclay sink is durable, non-discoloring, and easy to maintain for several dozen years. ZEAFFIVE fireclay kitchen sink is a stylish and practical choice for any kitchen, providing both functionality and beauty to the space.



**ZEAFFIVE®**  
**100%**  
NATURAL TRUE FINE  
**FIRECLAY SINK**

**HIGHLY DURABILITY**  
Extremely hard fireclay porcelain enamel surface is virtually indestructible and highly resistant to chips, scratches, impact & stains.

**BAKED AT 2400°F**  
Double-fired at high temperatures of 2400F for superior durability, resulting in an ultra hard high-gloss finish that stands up to heavy use.

**ITALIAN GLAZE**  
Elegant matt black with ultra-durable & non-fade color finish with a perfectly smooth surface is your smart choice for the kitchen remodel.

To maintain a fireclay kitchen sink and keep it looking its best, follow these tips:

### 1. REGULAR CLEANING

Clean your fireclay sink regularly with a mild soap or a non-abrasive cleaner and a soft cloth or sponge. Avoid using abrasive cleaners or harsh chemicals that can damage the sink's finish.

## 2.AVOID STAINING

Immediately rinse or wipe away any spills or stains to prevent them from setting onto the sink's surface. Avoid leaving coffee grounds, tea bags, or acidic foods in the sink for an extended period. For tough stains, you can use a paste of baking soda and water.

## 3.PREVENT SCRATCHES

Use a plastic or rubber mat at the bottom of the sink to prevent scratches from pots, pans, or utensils. Avoid using steel wool or abrasive pads to clean the sink.

## 4.AVOID EXTREME TEMPERATURES

While fireclay sinks are heat-resistant, avoid exposing them to extreme temperature changes. Do not pour boiling water directly into the sink or place hot cookware directly in the sink.

## 5.REMOVE METAL MARKS

If you notice metal marks left by pots or pans, gently scrub the sink with a mild abrasive cleaner or a mixture of baking soda and water to remove them.

## 6.MAINTAIN THE FINISH

Periodically apply a sink conditioner or polish specifically designed for fireclay sinks to maintain the finish and protect the surface.

## 7.PREVENT HARD WATER BUILDUP

To prevent hard water deposits, dry the sink after each use and consider using a mixture of water and vinegar to remove any buildup.

## 8.AVOID HEAVY IMPACT

Fireclay sinks are durable but can chip if hit with a heavy object. Be careful when placing pots and pans in the sink.

## 9.USE SINK GRIDS

To protect the sink bottom from scratches and dents, please use ZEAFFIVE sink grids which accompany the sink or other brand mats.

## 10.MAINTAIN THE DRAIN

Regularly clean the drain to prevent clogs and ensure proper drainage.

# PRODUCT COLLECTION

