



Commercial Kitchen Sink

PREPARATION OF SINK

- **IMPORTANT!** The cutout for the sink and the faucet holes (if needed) should be completed by the countertop manufacturer prior to this installation.
- **IMPORTANT!** The anchors and fasteners are to be provided and installed to the countertop by the countertop manufacturer.
- **NOTICE:** If this product is not installed according to the steps in this guide, damage may occur to this product.
- Observe all local plumbing and building codes.
- Undercounter sinks should be installed by experienced installers.
- To ensure a safe and damage-free installation, two people should install the sink.
- Prior to installation, unpack the new sink and inspect it for damage. Return the sink to its protective carton until you are ready to install it.
- Plan the sink installation so future removal from underneath the countertop is possible without damaging the countertop. Do not use adhesive sealants.
- Inspect the drain and supply tubing. Replace if necessary.

COMPONENTS



A: (x8)



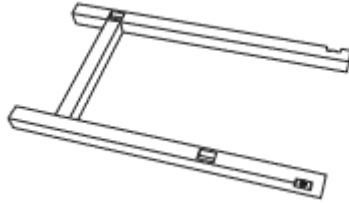
B: (x1)



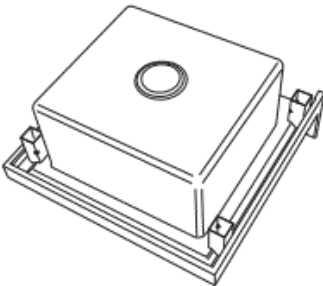
C: (x4)



D: (x2)



E: (x2)



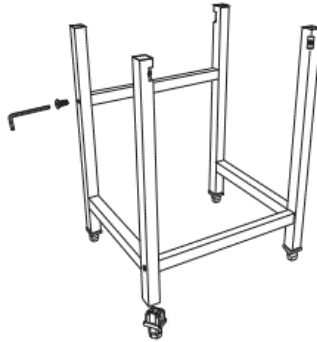
F: (x1)

INSTALLATION

Step 1

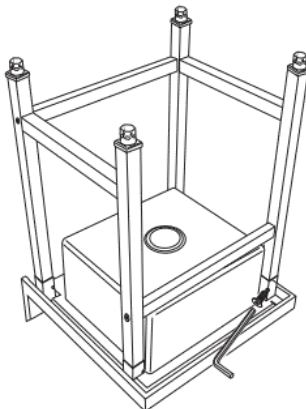
Install C into the four short side tubes of E respectively (the metal head faces outside).

Insert D into the four holes of E, and use B to lock A tightly to D and E.



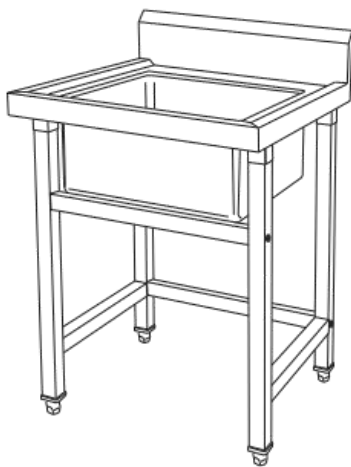
Step 2

Turn F upside down and insert one end of the installed D + E into four holes as shown in the Figure. Lock A with B to D + E and F.



Step 3

After installation, put the sink in its upright position.



CLEANING & CARE

- To clean the sink unit, use mild detergent and non-abrasive cleaning products. Pure white vinegar is also highly effective for cleaning stainless steel. Do not use products containing bleach.
- Do not use steel wool, brushes or scourers when cleaning the sink.
- **WARNING:** Do not use metallic or sharp instruments to remove dirt, as these may scratch the surface and damage the surface.
- Make sure to rinse sink with clean hot water after each use, and after cleaning.
- Remove food residue and any residue of cleaning products or grease to avoid staining and discoloration.
- Leaving cloths, sponges and cooking utensils in or on the sink for extended periods may also cause discoloration.
- Regularly drying your sink unit will help to avoid water spots on the surface.
- **WARNING:** Never use the stainless steel draining board as a cutting surface. Knives or other sharp utensils will damage the surface of your sink unit.