



CARE AND CLEANING FOR STAINLESS STEEL SINKS

Stainless steel compliments any decor and never goes out of style. In order to keep its lustrous finish looking its best proper care and cleaning are important.

DAY TO DAY CLEANING:

We recommend cleaning with a mild dish washing detergent and a soft sponge or fiber brush. Rinse with clear water and wipe dry. However, don't be afraid to use mild abrasive cleansers for tough stains.

TOUGH STAINS:

We recommend a mild abrasive household cleanser. Mix a dry powder cleanser with water to form a paste. Scour with a damp rag or sponge. Follow or rub with the grain lines of the sink. Rinse completely then dry with a towel.

RECOMMENDED CLEANSERS:

Most liquid detergents and general cleansers are effective. We have found Comet, Soft Scrub, Mr. Clean and Flitz to work well for every day clean up. Use cleansers like Bar Keepers Friend and Zud for tough jobs.

HOW CHLORIDES AFFECT YOUR STAINLESS STEEL SINK:

Chlorides are found in most soaps, detergents, bleaches and cleansers. Chlorides can be aggressive to stainless steel. Therefore, it is critical to thoroughly rinse your DAX stainless steel sink after using a cleaning agent that contains chlorides.

KNIVES AND SCRATCHES:

While your sink will perform many functions it is not designed to be a cutting board. In addition to dulling your knives, you may scratch your sink. Like most metallic surfaces, stainless steel will scratch. Light scratches can be blended away so they are not as noticeable by cleaning with a mild abrasive cleanser following your sink's grain lines.