



## CARE & MAINTENANCE

### UNDERSTANDING OF STAINLESS STEEL

Stainless steel needs to be maintained to retain its beauty and to protect its surface from corrosion. Understanding the finished surface of stainless steel is essential. Its corrosion resistant surface is protected by a thin layer of chromium oxide. Oxygen combines with the chromium oxide and forms a passive film that protects the sink surface. If the surface is contaminated by dirt or scratches caused by abrasive materials, it will reduce the corrosion protection and may leave particles embedded on the surface which can lead to rusting. Thus, routine cleaning with a non-abrasive cleanser is required to protect the invisible layer of the sink.

### MYTHS ABOUT RUSTING

STAINLESS STEEL DOES NOT RUST due to the invisible layer of chromium oxide covering the entire surface of the sink. When the stainless steel sink is not properly maintained, contamination of the surface can occur. In rare instances, a contaminant can adhere to the surface of the sink forming rust on top of the surface but not the stainless steel itself. Also, water with a high concentration of iron may affect the appearance of the sink, making the sink appear brown and rusty. Drying the sink with a towel after each use will prevent such occurrence.

### MYTHS ABOUT SCRATCHES

ALL STAINLESS STEEL WILL SCRATCH if it is not handled properly. Exclusive Heritage sinks are made of the industrial highest quality composition of 18/10 (18% Chromium, 10% Nickel) stainless steel which greatly increases the resistance to corrosion. With that being said, minor scratches will still occur and are normal. With proper cleaning, normal usage scratches will eventually blend into the overall finish of the sink over time.

### NEVER

- Use cleaning products which contain high chemical additives on the surface of the sink.
- Use abrasive cleaning materials such as steel wool or metal brushes to clean your sink.
- Use sulfuric or hydrochloric acid drain cleaner that will damage the sink's surface.
- Use your sink as a cutting board and handle gently when putting any sharp object in the sink.
- Leave corrosive or rust prone materials in the sink.
- Leave water spots or any other cookware in the sink for extended period of time.
- Leave rubber dish mats, sponges or cleaning pads overnight in the sink. This may lead to staining, discoloration or rusting of the sink's surface.
- Allow liquid soap or other household cleaning agents or bleach to sit on the surface of the sink.
- Rub or scrub against the direction of the grain lines of the sink.
- Use solvents or cleaning products that contain chlorine.



## CARE & MAINTENANCE

### ALWAYS

- Rinse the sink thoroughly and clean with a non-abrasive cleanser after each use.
- Clean the sink of any mineral deposits at least once a week with a mild abrasive cleanser such as vinegar. Rub lightly with a soft cloth and warm water in the direction of the grain lines, followed by a thorough rinse.
- Towel dry the sink after each use and clean the sink to prevent mineral deposits from forming.
- Do routine cleaning with a mild cleanser.
- Use a bottom grid or rinsing basket to protect the finish from scratches.

### GENERAL MAINTENANCE

- To retain your sink's original shine and brightness, rinse and dry your sink after each use. Ideally, the sink should be scoured once a week with a mild abrasive cleanser and warm water. Be sure to rub in the direction of the grain lines to avoid scratches. Routine proper maintenance will help remove mineral deposits and stubborn stains from the sink's surface.

### MAINTAINING LUSTER

- Use a clean soft cloth and apply a small amount of baby oil evenly to the surface of the sink. Gently buff the sink surface to add brightness and shine to the sink.

### SALTY FOOD

- Some foods contain high concentration of salt. Such foods should not be allowed to sit dry on the sink's surface. Rinse your sink thoroughly to ensure no food residue is left on the surface of the sink overnight.

### WATER WITH HIGH IRON CONTENT

- Rainwater travels through the ground and soil which brings iron to our water supply. The quality of your water can affect your sink's surface. When water has a high concentration of iron, brown surface stains can form on the sink, giving it an appearance of rust. Thus, proper maintenance is required to protect the surface of the sink, especially when the sink is used in areas with a high concentration of iron in the water supply.

### WATER WITH HIGH MINERAL CONTENT

- If your water supply has a high concentration of minerals or your house has a water softener system installed, a white film may develop on the sink. We highly suggest you towel dry your sink after each use and clean on a weekly basis with a mild abrasive cleaner.