



**Nantucket**  
SINKS

## Care & Maintenance

### Granite Composite

### Care & Maintenance Instructions

- Avoid placing pots, pans, or other hot objects in excess of 500 degrees Fahrenheit on the surface of the sink  
**PLEASE NOTE:** The bottom of a pot or pan just removed from the burner can reach temperatures of over 1000 degrees Fahrenheit
- Pots, pans, and other hot objects must be placed on appropriate potholders (made of wood, or other heat resistant surfaces, etc.) Please avoid causing excessive thermal shock with the presence of very hot and very cold objects on the sink at the same time.
- Do not use the sink as a cutting surface. Rather, use a cutting board made of hard wood or polyethylene.
- **Do not use detergents**, abrasive substances, or metal cleaning pods to clean the sink because they scratch the surface, making it susceptible to stains.
- Heavy or pointed objects that fall on the surface of the sink can damage it.
- Scratches and chips on the surface of the sink can be removed using sandpaper and then a coat of polish
- **CAUTION!** Do not pour alcohol, gasoline, acid, or any solvents in general into or onto the sink because they can react with the chemical structure of the sink and damage it beyond repair.

### Other Instructions on How to Clean the Sink

- **Clean the sink regularly after each time it's used with warm water and a liquid detergent (Liquid Ajax is excellent for this type of surface) and a soft cloth.**
- Cleaning powders and creams which are even slightly abrasive should not be used, nor chemically aggressive detergents
- Abrasive cleaning products can be used only under exceptional circumstances (ex: removing cigarette burn) however these products should be used with extreme care
- Marks caused by foods or liquid which stain easily (ex: Tea, Coffee, Fruit Juice) must be removed immediately
- Serious stains (ex: Indian Ink, oil-based stains, paints) must be removed immediately  
If these stains are difficult to remove, use a cloth dampened with denatured alcohol.
- For organic stains which are especially difficult to remove, it is recommended that you fill the sink with a highly diluted organic cleaner such as a bleach and let stand overnight. The next morning, rinse the sink with warm water and a soft cloth.
- Light scratches should be removed with a cloth, sponge, and **liquid detergent.**
- To clean lime buildup:  
Cover the bottom of the sink with a solution of normal vinegar and water (or a product specifically designed to fight lime buildup) and let stand for several hours. Then, rub the bottom of the sink vigorously with the stiff side of a sponge until the lime, dirt, and stains have been removed. Rinse thoroughly with water.