

AIYCHEN

All For A Better Life

SC188

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STAINLESS STEEL WORKSTATION SINK SPECIFICATION SHEET

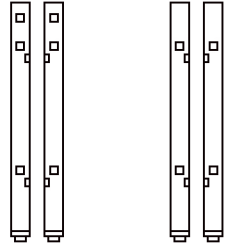
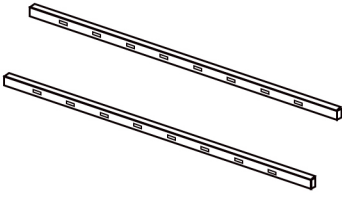
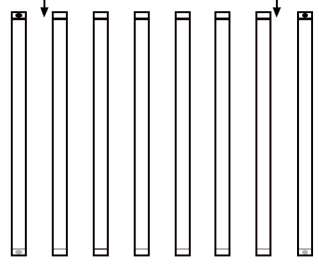
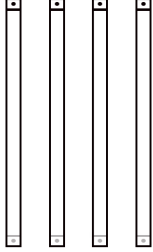
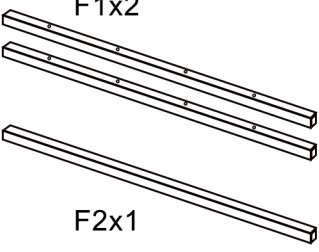
MATERIAL

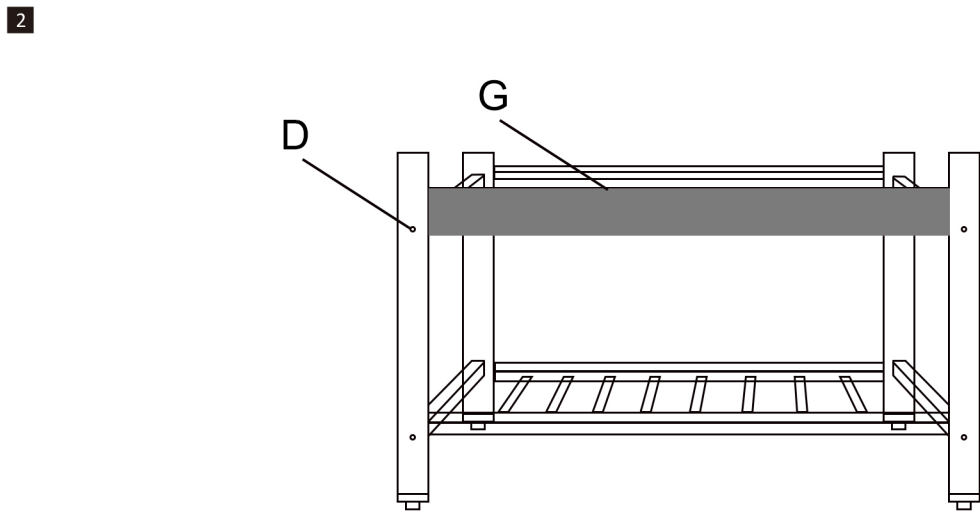
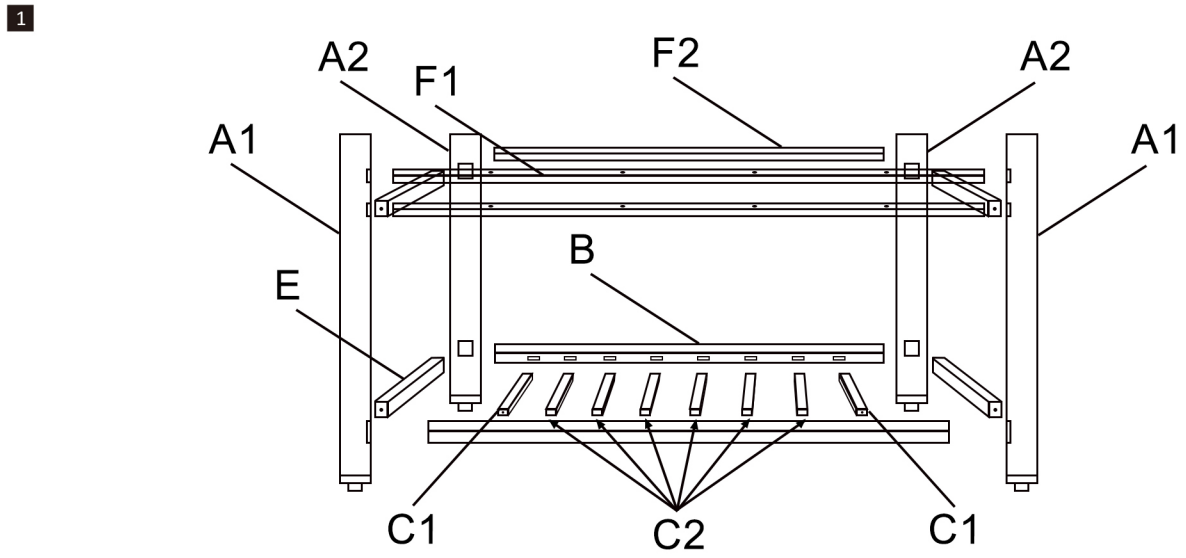
True 16 Gauge Thickness
Premium T304 Grade Stainless Steel
18/10 Chromium/Nickel Content
Commercial Brushed Finish

FEATURES

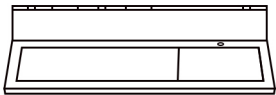
- Heavy duty sound guard padding and undercoating
- Slanted bottom with elegant drain grooves for easy draining
- Single-Tier Ledge for Accessories



Ax4 A1x2 A2x2 	Bx2 	Cx8 C1 C2 C1 	DxN 
Ex4 	Fx3 F1x2 F2x1 	Gx1 	



Ax1



Bx1



Cx1



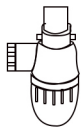
Dx1



Ex2



Fx1



Gx1



Hx1



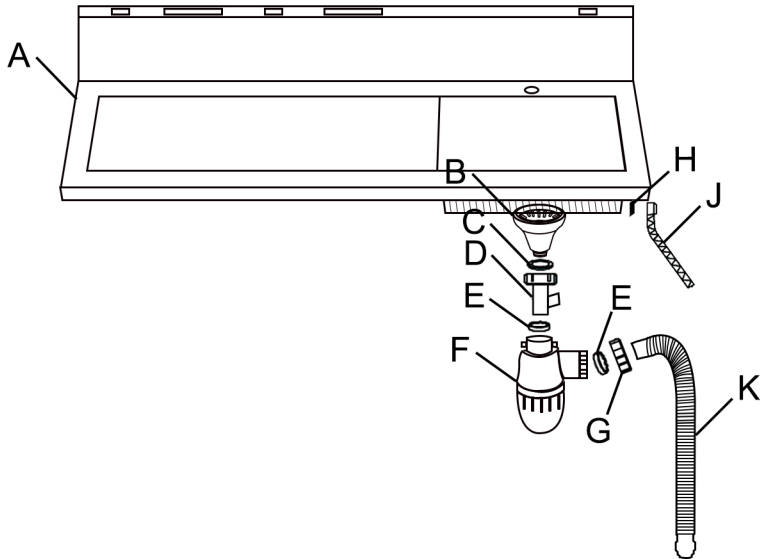
Jx1



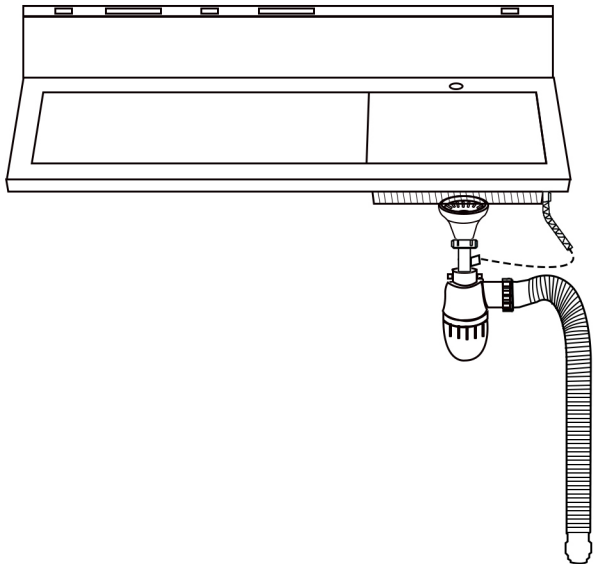
Kx1



1



2



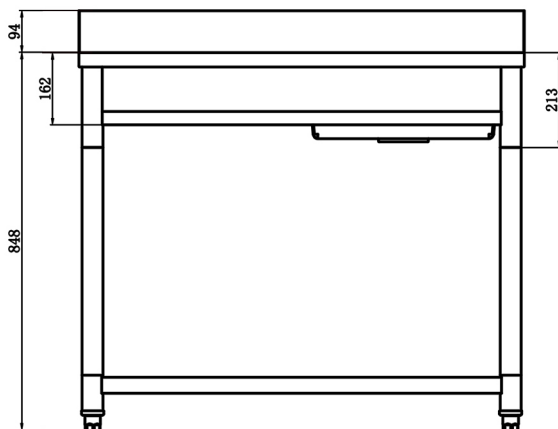
1



- Internal design with contour drainage lines Complete with basket strainer Waste Assembly

2

Product Details

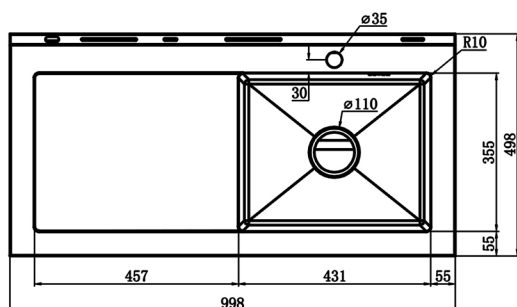


External measure 999x498mm

Bowls measure 999x498mm

Depth 848mm

Package Individual Box



1 Introduction

Conformance

This product conforms to EC Regulation 1935/2004 on materials and articles intended to come into contact with food.

2 Warnings and personal safety

Care and use of kitchen sinks

• "Do's"

- Clean the sink everyday by thoroughly rinsing with a mild soap and warm water then wipe it dry.
- Rub lightly with a soft cloth in the direction of the grain lines on a regular basis for additional preventive cleaning.
- Keep the sink free of any standing water as this can cause a buildup of mineral deposits, which can affect the appearance of your sink.
- Any stubborn stains should be removed by scrubbing in the direction of the grain using a mild abrasive such as Comet. Always rinse the sink thoroughly after using any cleaning agent and wipe it dry.
- Clean any mineral deposits built-up with a mild solution of vinegar and water followed by a thorough flushing with water.
- Remove any scratches with a Scotch-Brite pad and cleaning agent rubbing in the direction of the grain. **NOT RECOMMENDED FOR MIRROR FINISH.**

• "Do's"

- Do not allow food or beverage residue as well as metal canned products to remain on the sink surface.

- Do not leave pots, steel cookware, or utensils in the sink for a lengthy period; iron particles often develop rust spots in the stainless steel surface.
- Do not use a steel wool or scouring pad as it damages the sink surface and causes discoloration.
- Do not set hot pans or other kitchen products directly in the sink.
- Never leave rubber mats, sponges, or cleaning pads in the sink overnight as this will trap water and could stain and discolor the sink surface.
- Do not use any drain cleaning products containing sulfuric or hydrochloric acid as this will damage the sink. Silver cleaners can also contain acids that could damage the sink surface.
- Never let the sink come into contact with water containing heavy metals which can make it corrode or get it rusty.
- Never use the inside of the sink as a cutting surface

3 Installation instructions

Remarks: While installing, please apply sealant or adhesive tape on the screw thread in case of leaks

4 Maintenance and cleaning

After use, please clean the product by rubbing the stainless surface with a clean, damp cloth and wipe it dry. Avoid fluoride from household products, bleach, food, silver cleaning materials, sulfur, and hydrochloric acid cleaning products which may cause potential corrosion damage on the sink