



Sink Maintenance Guide

All our sinks have a comprehensive 2-year guarantee which covers the sink against the unlikely event of any material or manufacturing defect.

The manufacturer guarantee does not cover damage caused by improper use, wilful or accidental damage, damage caused by negligence, normal wear and tear, scuffs or scratches, improper installation, improper storage, abnormal usage (including usage in extreme temperatures) or damage caused by improper maintenance or cleaning (including the use of unidentified chemicals or cleaners containing corrosive agents). Damage caused by impurities in water supply or acts beyond our control are not covered.

Advice for Stainless Steel Sinks:

Scratches:

When first in use your sink may appear to show up scratches easily. Care must be taken therefore when cleaning or indeed during everyday use. To avoid scratching your sink you can follow the advice below.

- Avoid using aggressive abrasive cleaners, wire wool or steel pads.
- Do not use the drainer as a chopping board.
- We do not recommend using a washing up bowl as particles can become embedded and can scratch the surface.
- Avoid dropping sharp objects onto the surface of the sink.

Minor scratching of the sink's surface is extremely difficult to avoid and is not something to be unduly concerned about. These marks are usually only superficial and can be removed with a proprietary stainless-steel cleaner.

Rust Marks:

The sinks are made from 18/10 304 austenitic stainless steel, as used almost exclusively by all kitchen manufacturers cannot rust. It is however possible for a small particle of ferrous metals to become embedded in the surface of the stainless steel and it is these that exhibits the rusting. These particles could be because of; steel wool style cleaning pads, steel cutlery, metal cooking implements or metal cans amongst others.

To remove this surface corrosion of the bowls of a matt/ brushed steel sink, we recommend the use of a stainless-steel cleaning product.

Place a small amount of the product on a dry or damp cloth and rub in the direction of the grain of the sink, rinse the sink thoroughly and dry it, it may take several applications before the corrosion has been fully removed.

Water Marks:

The quality of your water can affect the good looks of your sink by giving the appearance of staining. This "staining" is generally a build-up of lime scale or similar mineral deposit, particularly prevalent in hard water areas. Lime scale readily absorbs staining agents such as tea, coffee, red wine, etc., spoiling the appearance of your sink. This can also be caused from leaving excess water on



the sinks. For this reason, always rinse and dry your sink after each occasion you use it to avoid mineral deposits being left behind on the surface when the water evaporates.

The marks can usually be removed using every day washing up liquid and a soft cloth. Ensure you rinse through thoroughly and towel dry. To remove heavier residue, you can use a mild solution of vinegar and water but ensure this is rinsed thoroughly and towel dried.

Pitting/ Holes:

Pitting corrosion of stainless steel is general due to the steel being in contact with strong acids, bleaches or sterilising products that have chloride in them. The stronger the chemical and the longer the exposure, the more steel will be damaged. If this is allowed to occur this damage cannot be reversed.

Avoid using bleaches containing hypochlorite. There is also certain food that when left for long periods, can cause pitting and corrosion. Examples include fruit juices, salt, vinegar, mustards, pickles and mayonnaise.

Cleaning:

We recommend using washing up liquid and warm water or a stainless-steel cleaner to clean your sink and to dry with a cloth after every use.

Advice for Ceramic Sinks:

Water Marks:

The quality of your water can affect the good looks of your sink by giving the appearance of staining. This “staining” is generally a build-up of lime scale or similar mineral deposit, particularly prevalent in hard water areas. Limescale readily absorbs staining agents such as tea, coffee, red wine, etc., spoiling the appearance of your sink. This can also be caused from leaving excess water on the sinks. For this reason, always rinse and dry your sink after each occasion you use it to avoid mineral deposits being left behind on the surface when the water evaporates.

The marks can usually be removed using every day washing up liquid and a soft cloth. Ensure you rinse through thoroughly and towel dry. To remove heavier residue, you can use a mild solution of vinegar and water but ensure this is rinsed thoroughly and towel dried.

Chipping/ Scratches:

To avoid any chips/ cracks in your ceramic sink, take care to ensure you do not do any of the following:

- Dropping sharp objects such as kitchen knives directly onto your sink.
- Dropping heavy based pans or other kitchen utensils onto your sink, especially around the rim edge.
- Using your draining board to cut/ prepare food.
- We do not recommend using a washing up bowl as particles can become embedded and scratch the sinks surface.



- Do not place hot pans on the surface of the sink. Your sink can withstand very high temperatures of up to 250 degrees. Hot pans straight from the hob can sometimes exceed this temperature and could mark or cause crazing to the glaze.

Cleaning:

We recommend using a soft cloth or sponge with some mild liquid soap or any vinegar based cleaner to clean your sink.

Avoid using any abrasive cleaners or bleach. If bleach is necessary to clean the overflow or waste outlet, squirt into the hole, leave for 2-3 minutes only, then rinse thoroughly with clean water. Under no circumstances leave in contact with the surface for longer than 30 minutes as this will damage the sink surface.

Advice for Granite Sinks:

Water Marks:

The quality of your water can affect the good looks of your sink by giving the appearance of staining. This "staining" is generally a build-up of lime scale or similar mineral deposit, particularly prevalent in hard water areas. Limescale readily absorbs staining agents such as tea, coffee, red wine, etc., spoiling the appearance of your sink. This can also be caused from leaving excess water on the sinks. For this reason, always rinse and dry your sink after each occasion you use it to avoid mineral deposits being left behind on the surface when the water evaporates.

The marks can usually be removed using every day washing up liquid and a soft cloth. Ensure you rinse through thoroughly and towel dry. To remove heavier residue, you can use a mild solution of vinegar and water but ensure this is rinsed thoroughly and towel dried.

Chipping/ Scratches:

To avoid any chips/ cracks in your granite sink, take care to ensure you do not do any of the following:

- Dropping sharp objects such as kitchen knives directly onto your sink.
- Dropping heavy based pans or other kitchen utensils onto your sink, especially around the rim edge.
- Using your draining board to cut/ prepare food
- We do not recommend using a washing up bowl as particles can become embedded and scratch the sinks surface.

Cleaning:

We recommend using a soft cloth or sponge with some mild liquid soap or any vinegar based cleaner to clean your sink. Another product we recommend to use is Bar Keepers Friend, this removes any built-up residue.

Do not leave bleach or cleaning agents containing bleach, or chlorinated solvents (paint strippers and brush cleaning products) on your sink for any length of time.



What not to use:

1. Do not use any abrasive cleaning agents or scrub pads, such as Steel wool
2. Straight bleach
3. Commercial alkalis, such as ammonia and/or caustic solutions
4. Drain blocking chemicals that involve filling the sink with water