

Stainless Steel Sinks

Our stainless steel sinks are engineered and manufactured to give you years of lasting satisfaction, but like all beautiful things they require a little care. Fienza's range of stainless steel sinks are made from high-quality 304 stainless steel. However, as the word implies, it stains less, it is not stain-free without proper use and care. In order to ensure that the sink looks as beautiful in the years to come as it does now, we recommend that you follow the instructions below.

Cleaning & Care

Daily Care

Dry off any water droplets after use with a clean dry cloth. Most water contains minerals such as calcium, and chemical additives such as chlorine which, when the water evaporates, will leave marks on the surface of your sink.

General Care

Once a week use a detergent mixed with a small amount of ammonia and rub gently with a soft cloth. Rinse thoroughly with cold water after cleaning, then dry with a clean cloth.

Smears or Finger Prints

Use a glass cleaner containing ammonia, applying the cleaner to a clean cloth and wiping gently until removed. Rinse thoroughly with cold water after cleaning, then dry with a clean cloth.

Stubborn Spots or Stains

Use a non-abrasive, stainless steel spray cleaner, applying the cleaner to a clean cloth and wiping gently until removed. Rinse thoroughly with cold water after cleaning, then dry with a clean cloth.

Hard Water or Rust Spots

Stainless steel does not rust. Rust stains or spots result from iron particles introduced by water, cookware or steel wool pads. Use vinegar swabbed onto the affected area, rub gently and let stand for 10 minutes. Apply baking soda to the area where the vinegar has been applied and let stand for 2-3 minutes. Rinse thoroughly with cold water after cleaning, then dry with a clean cloth.



Avoid these cleaning mistakes

- Do not use steel wool, abrasive cleansers or cleaning pads to clean your sink.
- Do not use chemical "silver cleaners", bleaches, or detergents containing chlorine or any of its derivatives.
- If the sink comes into contact with acidic materials, rinse immediately with plenty of water and wipe with a soft, dry cloth.
- Do not leave rusty objects in contact with the sink. Rust can cause staining, cracking or even permanent damage to the sink surface.
- To avoid staining of the surface, do not leave food or other material with corrosive properties such as juices, salt, vinegar, mustard etc. on the sink for long periods of time.
- Do not place very hot objects directly on the sink. Place them on a heat resistant surface (board) made from wood, plastic, silicone etc.
- Avoid scraping the sink basin or draining board with utensils.
- Avoid dropping heavy or sharp objects onto the sink surface.

