

CARE AND MAINTENANCE

Stainless-steel has been used for many years and is easy to maintain. There are different grades of stainless steel starting from 200 to 400. Stainless steel from the 300 series is the most commonly used, such as 316 which be found in commercial kitchens, surgical equipment, and marine steel used for swimming pool and seawater applications to 304 which can be found in grills, kitchen appliances, internal parts, sinks and outdoor kitchen cabinetry.

All 200 to 400 series of stainless steel contains some iron. 304 graded stainless steel is stain proof, corrosion resistance and is generically called 18-8 stainless because it contain 18 percent chrome and 8 percent nickel. The rest of it is iron. If there is a rust problem, it is more than likely caused by the actions of the users. People have a tendency to use steel wool (even fine steel wool), which wrecks the passive nature of the surface. Some cleaning compounds can also cause problems.

For basic cleaning, simply use a mild soap and water as other cleaners typically are not necessary. Products such as Bar Keepers Friend, Bon Ami or wipes made for cleaning stainless steel work great and will get the mineral and water stains off. These suggested cleaners will also help maintain the luster of the stainless steel and provide better water runoff. Make sure to rub only with the grain, or you'll make your sink appear all scratched up!

Warning: Stainless steel sinks can be harmed using fine steel wool which can scratch the surface and be abrasive. Also, do not use bleaches or cleansers containing bleach nor products not specially created for stainless steel.

FAQs

Stainless Steel Sinks

What grade of stainless steel is used in my sink?

All of Novatto's stainless steel sinks are 304 graded, the dominant grade used in applications like saucepans, sinks and appliances. It has excellent corrosion resistance in many environments though pitting and crevice corrosion can occur in environments containing chlorides. Remember when cleaning, only use products made for stainless steel to avoid issues and make sure to clean with the grain, or your product may appear as if it is all scratched up!

What makes a 304 graded stainless steel sink so good?

Grade 304 stainless steel is generally regarded as the most common austenitic stainless steel. It contains high nickel content that is typically between 8 and 10.5% by weight and a high amount of chromium at approximately 18 to 20% by weight. Other major alloying elements include manganese, silicon, and carbon. The remainder of the chemical composition is primarily iron.

The high amounts of chromium and nickel give 304 stainless steel excellent corrosion resistance and is great for fasteners, piping and appliances such as dishwasher, refrigerator and sinks. Plus, it is typically more affordable than say a Grade 316 stainless steel item.

Will my stainless steel product from Novatto rust over time?

Only if you try to make the sink look good by using any kind of steel wool to polish the surface. This leaves microscopic particles of steel behind which then start to rust and corrode into the surface of the stainless. If you insist on polishing the sink, do it with a non-metal abrasive cleaner and material.

NOVATTO
WHERE STYLE FLOWS

More questions? Feel free to contact our technical support team anytime. More info is also available at our website.

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