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Stainless Steel Sink Care & Cleaning Guide



Keep Your Sink Looking Beautiful

Just as a ring or necklace can enhance your personal style, your Auric sink will enhance the style of your kitchen. The best way to keep your sink looking great is with frequent and regular cleaning. Avoid abrasive cleaning materials and only use products designed for stainless steel. This will prolong the life and beautiful appearance of your sink.

About Stainless Steel:

With proper care your stainless-steel sink will not rust. However, materials such as iron, which is commonly used in kitchen items, can transfer small particles when it comes into contact with the sink surface. These small particles, combined with water, can lead to stains, rust, and even corrosion if not taken care of.

The unique properties of stainless steel are dependent upon the exposure of the surface to oxygen and the atmosphere. For this reason do not leave sponges, cleaning pads, rubber dish mats, or other items in the sink for prolonged periods of time as they can cause staining and/or discoloration.

Any contact of strong acids, bases or other chemicals to the sink surface can cause damage such as pitting, and should be addressed immediately by rinsing and cleaning the sink surface.

Stainless steel can be scratched by other hard materials like cast iron, and this is true for all stainless steel products.

Following the recommended care will protect your sink surface and keep it looking great for years to come.

Protecting the Sink Surface:

Water quality can vary greatly and affect the appearance of your sink. Hard water can leave limescale deposits, which can build up over time and become colored by foods contacting them.

Some products can damage the sink, to avoid this Do Not Use: Any cleaners that contain abrasive powders, ammonia, alcohol, bleach, or chlorine.

To protect the integrity of your sink always test cleaning agents on an inconspicuous spot before applying to all surfaces.

To avoid scratches Do Not Use: abrasive pads, steel wool, or wire brushes on your sink.

Some materials such as diamond, glass, ceramic and some stone can be harder than stainless steel, please handle with care. To avoid damage Do Not: drop objects into the sink or use the sink as a cutting board.



Recommended Regular Care

After Every Use:

Rinse out the sink and wipe it down, parallel to the grain, with a clean soft cloth. This will help to prevent water spots on your sink.

To avoid any rusting or stains do not leave standing water, pots, or utensils in the sink.

Occasionally:

Apply an ammonia free mild liquid soap using a soft sponge, wiping parallel to the grain, rinse with warm water, and pat dry with a clean soft cloth.

Weekly:

Polishing will extend the life and protect the look of your sink for years to come.

We recommend using products specific to stainless steel and following its recommended instructions.

Always test cleaning agents on an inconspicuous spot before applying to all surfaces.

