



Nantucket
SINKS

Care & Maintenance

Stainless Steel

Care & Maintenance Instructions

In order to ensure a long, useful life for your Nantucket Sink there are some Care & Maintenance guidelines that should be followed. These are basic guidelines that can apply to any of our sinks, from stainless steel to copper and fireclay.

Be Consistent

- When it comes to maintenance, the best thing you can do is be consistent in your cleaning. We recommend you clean your sinks on a frequent basis rather than occasional heavy duty cleaning

Practice Preventative Maintenance

- Make sure your sink is always clean and dry when not in use. Keep your sink shiny and free of water spots by towel drying after every use

Prevent Build ups

- Keep the sink clog free to prevent standing water which can lead to mineral deposit build-up. If a mineral deposit should occur, use a mixture of vinegar and water to remove the deposit

Keep it Clean

- To clean your sink, use a non-abrasive cleaning cloth combined with a mild cleaning procedure. Use a soft cloth and liquid detergent on a mirror deck finish. For tougher stains use a mild abrasive cleaner such as Ajax or Comet. It is not recommended that you use any abrasive cleaners on a copper sink, fireclay, or ceramic sink.

Follow the Grain

- When cleaning or scrubbing away stains, follow the direction of the grain. Scrubbing against the grain will leave surface scratches.

Avoid Bleach Solutions

- Do not leave soaps and other cleaners in your sink overnight. Do not use stubborn solutions with bleach. All of these contain chemicals that may damage your sink if left on the surface.

Do Not Use Steel Wool

- Do not use steel wool on your sink. If aggressive cleaning is needed of your stainless steel sink, we recommend

Keep the Faucet Ledge Clear

- Do not leave bars of soap, wet sponges, or cleaning pads on the faucet ledge. These items over time will dull and possibly put the surface of your sink

Citric Acids are Harmful

- Do not leave salt, vinegar, citric fruit juices, mustard, or pickles in the sink. If you have these foods in your sink, wipe them up immediately as they contain citric acids which over time can etch the surface of your sink.

Keep Cookware in the Cabinet

- Do not leave any steel or cast iron cookware in the sink for a long period of time. This may leave iron particles that will corrode the sink.

If you have further questions about taking care of your sink or have a particularly tough stain, feel free to contact us and we will be happy to help.