

Sink Care Guide



1. Rinse your Ruvati sink often

Just because your sink sees a lot of soap during its use does not mean it is clean. In fact, the chloride that is in most household soaps can actually hurt the surface of your sink over time. A simple way to prevent this is to give your sink a quick rinse after each use.

2. Scrub your Ruvati sink often



Food stains, water spots, and soap deposits can build up quick unless you stay proactive in regularly scrubbing your sink. Scrubbing your sink with a soft cloth and a non-abrasive chloride-free cleaner like [Bar Keepers Friend – Stainless Steel Cleanser](#) can extend the life of your sink by getting rid of harmful chemicals and acids built-up on the surface of your sink.

When scrubbing your sink, make sure not to use steel wool, a wire brush, or any type of abrasive sponge. Also, be sure to apply cleaner and wipe it in the direction of the polish marks of the sink. Do this about once a week if you use your kitchen sink on a daily basis.

3. Polish your Ruvati sink

If you want to give your sink a little extra shine us a stainless steel polish like [Bar Keepers Friend Polish](#).

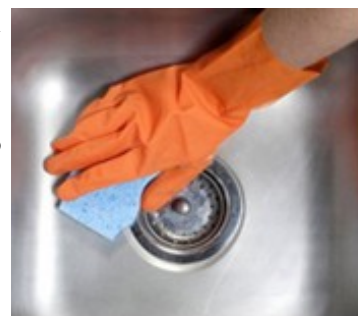
You can also use some home remedies like club soda or baby oil to achieve some extra shine. If using club soda, place the stopper in your sink drain and then rub the sink down with a soft cloth soaked in club soda. Be sure to dry the sink afterward with a dry cloth to prevent water spots.

If you are using baby oil, place a few drops on the surface of the sink and wipe off with a soft towel or paper towel.

4. A few DO-NOT's

Here are a few things NOT to do in order to extend the life of your Ruvati Sink:

- Do not let acidic foods/liquids like fruit, salad dressing, or vinegar sit on the surface of your sink for an extended period of time. Long-term contact with acidity will cause harm to the surface of



he sink.

- Don't allow soap or cleaners to dry on the sink. Be sure to rinse regularly to get rid of any harmful chemicals in the soap.
- Don't use anything abrasive to wipe the sink such as wool pads, wire brushes, or any other type of abrasive sponge or pad.
- Do not use your sink as a cutting board. Sharp objects like knives can damage the sink.
- Don't leave steel or iron pots/cookware in the sink for a long period of time as it could lead to staining and rusting of your sink.
- Be sure to put any wet sponges or cleaning mats somewhere other than the surface of your sink. These items may also lead to the rusting and staining of your sink's surface.