

Day to Day Care

Routine cleaning of your stainless steel sink is easy if the following simple procedure is followed. After use wipe the bowl and drainer with a soft damp soapy cloth, rinse with clean water. In hard-water areas, an application of non-abrasive cleaner will avoid any build-up of dull film of waterborne deposits. Although stainless steel is an extremely durable material and will withstand a great deal of hard use, it can be scratched by hard or sharp objects. If the surfaces are to be kept in a blemish free condition reasonable care should be taken when handling such items.

Discolouration and Heavy Staining

Staining of stainless steel in most cases is due to something being deposited on the steel rather than an attack on the material itself. The most common cause of staining is the build up of a thin film of water borne deposits on the sink surface, often first seen as a rainbow effect. The build up of such a film can be avoided by drying the surface of the sink after use as described above. However, should such a film appear, it can be readily removed with a soft damp cloth and non-abrasive cleaner. To remove the film, apply the non-abrasive cleaner neat and rub vigorously with a damp cloth along the length of the sink surface. After cleaning rinse thoroughly with clean water and dry. Wire wool products and ferrous water supply pipes can leave minute ferrous particles adhered to the sink surface. Since stainless steel under normal conditions does not rust, these particles can cause the appearance of small brown rust stains. These stains can be removed using the procedure described above.

Caution :

Certain household products contain substances which will attack the stainless steel surface, they include :

1. Bleaches

Most common domestic bleaches contain Chlorine in the form of a hypochlorite. Chlorine attacks the microscopic Chromium Oxide film on the surface and can cause pitting of the surface.

Bleaches should always be used in the prescribed strength specified by the manufacturers. Undiluted bleachers can cause pitting and staining of the surface and should be immediately rinsed off with plenty of clean water. All cleaning agents containing hypochlorites are unsuitable for use with stainless steel and , even highly diluted, can cause pitting under certain conditions. For this reason it is strongly recommended that the sink is not used for soaking clothes or cleaning clothes in hypochlorite solutions for long periods.

2 Silver Dip Cleaners

These are particularly harmful since they contain strong acids which can cause discolouration and pitting. The first sign of this is an iridescent rainbow stain which turns an etched dull grey colour. Should any Silver Dip Cleaner come into contact with the surface of the sink it should be immediately rinsed off with plenty of clean water.

3. Corrosive Foodstuffs

Fruit juices, damp salt, vinegar, ready made mustards, ketchup, pickle and mayonnaise can cause pitting and corrosion if left in contact with the stainless steel surface for long periods.

4. Acids

Sulphuric, Hydrochloric and other strong acids will cause pitting corrosion, as will photographic developing liquids. All should be immediately washed off with plenty of clean water if contact occurs.

Cleaning

Always use a soft cloth. The use of coarse grit scouring powders or soap filled wire wool cleaning pads is not recommended, since both will mark the surface of the sink. Wire wool pads can leave tiny fragments of wire embedded in the surface and these can rust and leave small brown rust stains. Vigorous rubbing with a soft cloth and non-abrasive cleaner, will remove these stains. Always remove wet cleaning aids (cloths, container etc) from the sink surface after use in order to avoid the formation of water marks and rust stains.