

How to Clean and Care Your Stainless Steel Sink

Our Stainless Steel Sinks are made of the highest quality 304 series stainless steel. This elegant, heavy-duty, 16 or 18 gauge, non-porous material is hygienic, and extremely durable. Our satin-polished finish creates an enduring, easy-to-clean luster. Regardless of whether your sink is made of stainless steel, composite, porcelain, or enamel, the sink will require periodic cleaning to maintain the original finish.

3 Simple Steps in Caring for Your Sink

Clean regularly with a mild detergent solution and/or clean water applied with a soft cloth or sponge. Rinse and towel dry after every use to prevent mineral deposits from building up on the surface of the sink. Deep clean once a week with an approved cleanser (be sure to rub in the direction of the finish lines) and a soft cloth or sponge rather than an occasional aggressive single cleaning. Cleaners should state approved or suitable for stainless steel.

General Care and Cleaning

After every use, rinse thoroughly, then wipe the sink dry with a clean soft cloth. Wiping is key; this will inhibit water spotting and mineral deposits in severe hard water conditions.

Bar Keepers Friend, Flitz, Gordon's or Miracle Shine, (follow directions on product) are products available in hardware and grocery stores that can be used every day to protect, polish, and clean your sink.

Water Quality

Regular routine cleaning can usually prevent lime scale deposits from hard water. Do not allow excessive build up before treating. Soaking in a 25% vinegar solution can treat hard water spots. Periodically rub with a synthetic scouring pad. Then rinse and towel dry.

Scratches

- Scratches are inevitable in any sink material, including stainless steel. Over time, these scratches will become uniform with the sink's grain. It is recommended that you purchase a customized sink grid to protect the bowl's bottom prior to using the sink.
- In regards to stainless steel, most minor scratches can be softened with a Scotch Brite (soft scour) pad, accompanied with a deep cleansing agent such as Bar Keeper's Friend, Comet, etc. Wet pad, apply cleansing agent, and rub vigorously with the grain or finish of the sink. (NOTE: DO NOT JUST RUB IN ONE AREA. YOU MUST RUB ACROSS THE ENTIRE SURFACE), then rinse thoroughly.
- For severe scratches, secure a pumice-rubbing compound from a hardware store, and follow the directions on the package. NOTE: once the sink's finish has been restored to your satisfaction, we recommends the purchase of a customized sink grid to protect the bowl's bottom.

- Warning once you have scratched your sink and have tried to soften with the above suggestions it is possible that one area will look different from the rest of your sink. It is important to rub the entire surface in the direction of the grain. You may not like the end result and we recommend this as a last result. IPT Sink Company will not be responsible for any damage caused by trying the above actions.

As with most metallic surfaces your stainless sink will get scratches. These are merely usage scratches and over time will blend in with the overall finish of your sink. However there are steps that can be taken to reduce appearance of scratches. Use a nylon pad with an iron free abrasive polishing compound. Follow the direction of the original polish lines to blend out the scratch in a small area. Be cautious not to overdo the process. A too aggressive procedure will result in a bright spot.

Surface Rust and Stains

Stainless steel does not rust. Rust stains are a result of iron particles, from outside sources such as water, cookware, steel wool pads, etc. that eventually develop into rust spots.

Gordon's Miracle Shine, Flitz, or Bar Keepers Friend are all effective at removing "surface" residue such as tarnish, rust, lime deposits, and hard water stains. Follow the directions on the bottle.

If you develop rust marks due to presence of or contact with ferrous (iron containing) materials, swab with a sponge wetted with a dilute solution of (10-15%) nitric acid (HN03) and follow with routine cleaning. Avoid prolonged contact of ferrous (i.e. cast iron pans) materials with stainless steel.

Some Don'ts

- Do not use coarse abrasive powders, metallic scourers such as steel wool or brushes with metal bristles as these products will dull and tarnish the finish.
- Do not let household cleaning agents, such as bleach; sit in your sink for a long period of time as this may ruin the finish of your sink.
- Always rinse the sink after using such solution.
- Do not use silver cleaner.
- Do not leave wet sponges, cloths, cleaning pads, rubber mats, or dishpans in the sink.
- Do not allow liquid soap or other cleansers to dry on the surface of the sink