

Stainless steel care instructions

1.

AFTER INSTALLATION

Remember to protect the surfaces!

Cover the product carefully with cardboard or other suitable material to avoid damaging the product before use.

Do not leave tools or such on top of uncovered surfaces.

Do not use strong chemicals that could damage the surface.



SCRATCHES

Use of stainless steel surfaces always results in minor scratching, and the scratches are most visible on the surface of a brand-new product. With regular use the surface area will scratch throughout, and the surface will appear dimmer. Eventually single scratches will not stand out.

Surface scratching of stainless steel during normal use will not cause any deterioration in the product. The sink is protected by an oxide layer that forms on the surface. When scratches occur on the surface, the oxide layer is renewed by the action of oxygen in the surrounding air.

2.

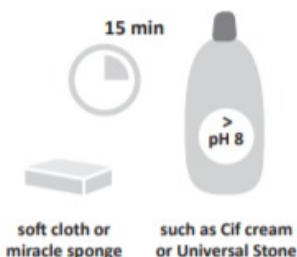
BEFORE USE

Wash the product with an alkaline washing detergent (pH over 8). Rinse well and dry.

Note!

Small particles on the stainless steel surface from installation may appear as rust spots. Remove these impurities from the surface with a careful cleaning using an alkaline detergent, such as Cif cream or Universal Stone.

Spread the detergent with a soft cloth or miracle sponge, let sit for 15 minutes, then rinse carefully and dry. Once the impurities are removed from the surface, the chromium included in the stainless steel will react with oxygen and create a passive layer to protect the surface.



3.

CARE: WASH, RINSE AND DRY

Always after use, wipe the surface clean with a soft cloth, sponge or towel. Use warm water and a liquid detergent for cleaning. Rinse well with water and dry with a soft cloth.

Instructions for stain removal

Tough stains

Grease stains

Discoloration caused by coffee or tea

Salt and lime marks

Rust stains from surface contact

Use a cleaning paste (e.g. Cif cream or Universal Stone) with a soft wash cloth or miracle sponge and rinse with warm water.

Dried up lime stains can also be removed by using a 25% vinegar solution. Allow the solution to sit for a while. Then clean, rinse and dry the surface.



SUBSTANCES TO AVOID

Acidic substances, such as **kitchen soaps containing citric acid**, may damage stainless steel surfaces after they dry (pH under 6).

Scouring powders and steel wool will scratch the surface.

REMEMBER!

Do not leave a wet cast iron pan or other metallic kitchen utensils that can rust on the surface for extended periods, for they will leave a mark.