

Küchen sinks are crafted from the highest quality heavy-gauge, type SUS304 (18/8) stainless steel. This type of stainless steel has excellent resistance to a wide range of atmospheric environments and many corrosive media. It will give you a lifetime of service with proper care and maintenance.

One simple rule to keep your sink in good condition: **Clean it regularly.**

Care and Cleaning of Küchen Stainless Steel Sinks

“The Do’s”

- The best method of preventative maintenance is to ensure the sink is clean and dry. Rinse and towel dry the sink after each use in order to minimize major cleaning, keeping it shiny and relatively free of water spots. This will prevent calcium build-up.
- Use mild soap (dish soap) or an all-purpose, non-abrasive liquid cleanser that contains no chlorides or acid. Use the mildest cleaning procedure that will do the job effectively. Exercise extreme care with household cleaners, in particular detergents or bleaches.
- Any cleaning or scrubbing to remove stubborn stains from the inside of the sink bowls should follow the direction of the grain line. Any scrubbing across the grain will show as a scratch. Scrubbing in the same direction as the grain will blend in any surface scratches.
- Keep the sink free of any standing water which may build up mineral deposits. The quality of your water can affect the sink’s appearance and this water quality will vary from household to household.

“The Don’ts”

- Steel wool or scouring pads should never be used to clean your sink as they will leave a residue of small iron particles. They may not even be readily visible, but they most certainly will lead to rusting and corrosion of the sink surface.
- Do not leave any mild steel or cast iron cookware or implements anywhere on the sink for extended periods of time. The combined presence of iron and moisture with stainless steel can only lead to staining of the sink.
- Do not use abrasive cleaners or products containing chlorides or acid. They will attack the protective layer that makes stainless steel truly stainless. Any drain cleaning products containing sulphuric or hydrochloric acid will also attack the sink.
- Do not use silver polish or grout cleaning products which can discolor the finish and leave stains.
- Do not leave mustard, mayonnaise, pickles, lemon juice, grease, fat, and other food residue to sit in the sink. This can cause pitting of the sink surface if left unattended for prolonged periods. Be sure to rinse these food particles with plenty of water.
- Avoid prolonged use of rubber mats which are traditionally placed at the bottom of the sink. Food, water, and cleaning products can cling to it and create stains, spotting or deposits. After use of rubber mats, clean, rinse and dry.
- Do not leave wet sponges or cleaning pads in the sink overnight as they will trap water which could lead to staining and discoloration of the sink surface. The unique properties of stainless steel are dependent upon exposure of the surface to the atmosphere.
- Do not use your sink as a cutting board. Knives and other sharp kitchen instruments will naturally damage the surface of your sink.
- Do not pour strong chemicals such as bleach, ammonia, caustic soda, sterilizing solutions, and photographic chemicals down the sink. Rinse and clean the sink in case of accidental contact.

Looking for that extra sparkle?

- Baking soda makes a great stainless steel sink cleaner because it is abrasive enough to scrub away light hard water deposits and stuck-on grease and food, but not so abrasive as to scratch shiny stainless steel fixtures like faucets. Try cleaning your sink with a paste of baking soda and water. You can then rinse the sink with vinegar which will bubble and fizz. Vinegar naturally disinfects while helping remove hard water stains from your stainless steel sink.
- Club soda will do the sparkle trick as well. After placing the stopper in your sink, pour some club soda in and rub with a soft cloth. As always, dry with soft cloth to prevent water spots and surface rust.
- Once your sink is clean and dry, you can easily add an extra shine. Apply a few drops of olive oil to a lint-free cloth to buff the sink and fixture until they sparkle.

Frequently Asked Questions

How do I remove scratches from the surface of the sink?

Scratching on the surface of your sink will occur over time through normal usage. Scratches cannot be removed, but can be made less noticeable by using stainless steel polishing creams and cleaning products. Scrubbing in the same direction as the grain will blend in any surface scratches. Do not scrub across the grain as this will show as a scratch.

Why is there rust on my sink and how can I remove it?

Küchen stainless steel sinks do not rust at all. Rust is caused by a build-up of iron particles from steel wool pads, pots, utensils, water and other sources which accumulate in the surface and create rust spots. Common causes of rust spots are:

- Rusting of iron particles from works performed during construction and renovation.
 - Acid attacks from acid wash of kitchen wall tiles during construction and renovation.
 - Vapors from strong acidic household cleaning solutions stored under the sink.
 - Residue of foods with high concentration of salt or acid with prolonged contact with the sink.
 - Rusting of frying pans and steel wool (non-stainless steel type) left overnight in the sink.
- To eliminate rust spots, use a non-abrasive or mild-abrasive cleaner with a soft scrubber (such as nylon or plastic) and a little elbow grease.

Why is there condensation under my kitchen sink?

Condensation will form under the kitchen sink when the air temperature inside the cabinet is warmer than the air temperature above the sink. Defrosting of frozen food or leaving ice to melt on the sink will accelerate condensation and should be avoided where possible. The use of louver cabinet doors is also recommended to provide good ventilation inside the cabinet.

Much of the beauty of stainless steel lies in its long-lasting wear and enduring good looks. Follow the simple *Care and Cleaning of Küchen Stainless Steel Sinks*, and your sink will retain their life and shine for many years to come.