



stainless steel sinkCare

Stainless Steel Sinks are long lasting and with some basic maintenance are able to endure many years of wear while still maintaining their beauty.

Basic Maintenance

- **Rinse** your stainless steel sink frequently with clean water.

FACT: Most soaps and detergents contain chlorides; rinsing out your sink after each use will prevent wear from such chemicals.
- **Clean** your stainless steel sink daily or at least weekly using an abrasive cleaner (remember to always scrub in the direction of the polish lines to prevent noticeable scraping marks). Always rinse out the sink well and regularly dry it out to prevent water and/or rust marks from appearing.
- To give your stainless steel sink a nice gleaming **sparkle** you can use one of two methods:
 1. Rub dry flour into the sink with a soft cloth and then rinse and dry.
 2. Plug your sink drain with the stopper, then pour in some club soda and rub it around the sink with a soft cloth, finally dry it out with a soft cloth.

What to AVOID

1. **DO NOT** allow soap or detergents dry on the sink surfaces. Always rinse.
2. **DO NOT** use steel wool this can cause the surface to rust and corrode.

TIP: Use scouring pads such as ScotchBrite and scrub with the sink's grain.
3. **DO NOT** leave steel or cast iron cookware in your sink for long periods of time, this could lead to surface rusting and stains.
4. **DO NOT** use knives or sharp instruments in the sink, these will certainly damage the surface and create noticeable scratches.
5. **DO NOT** leave wet sponges, cleaning pads, or rubber dish mats in your sink for long periods of time, these will discolor and stain the surface.

[Contact a Stone Specialist at Valencia Stone](#) for more advice on **SinkCare**

“Our goal is to help keep your home beautiful”