



## CARE GUIDE FOR STAINLESS STEEL SINKS

Your Karran stainless steel sink is produced from the highest quality nickel bearing stainless steel. With the right care it will last a lifetime.

All Karran sinks have a lustrous satin finish which is easy to maintain and clean. Many cleaners work well with Karran stainless steel sinks. All that is generally required is a liquid soap and a dish rag. Some of the cleaners that also work, if needed, are Bar Keeper's Friend™, Zud™, Comet™, Flitz™, Soft Scrub™ and Mr. Clean™. Use one of these recommended cleaners to keep your Karran stainless steel sink looking like new.

### Daily maintenance will keep your sink looking great:

- The most important maintenance tip for your new stainless steel sink is to rinse and wipe out the sink after use with a dish rag or paper towel. Remaining water, food and soap residue will remain on your sinks satin surface after use, and if left there may mark your sink, requiring more intensive cleaning later.
- When scouring your sink (with a 3M Scotch-Brite™ pad), which may be done periodically, ensure that you rub in the direction of the satin finish grain lines. Do not scour across the satin finish grain lines. This will damage the lustrous satin finish of your sink.
- Do not leave soaps or other cleaners in your sink to dry. Most contain chemicals that could, if left on the surface, damage it.
- Do not soak your sink with solutions of bleach. Bleach contains chemicals that may damage your sink if left on the surface for an extended period of time.
- Do not use steel wool on your sink. Steel wool can break down and leave small particles of steel on your sinks surface that may rust. If aggressive cleaning is needed, use a 3M Scotch-Brite™ pad.

The use of rubber mats is not recommended as they may cause possible pitting or surface rust. If mats are used, remove them from your sink after each use. Stainless steel, like most metallic surfaces, can scratch. These scratches will blend in to the overall satin finish of your sink over time. Do not use your sink as a cutting board or chopping block. This type of use may cause deep scratches in the finish of your sink.

Follow these simple maintenance tips to keep your sink looking its best for years.