



Cheryl Pett Design, Ltd.

Custom Kitchens, Baths, and Home Interiors

CARE AND USE: - STAINLESS STEEL SINKS

1. Do Routine Cleaning
Use soap, warm water and a sponge. Rinse thoroughly and wide dry with a soft cloth.
2. To Remove Stubborn Stains
Bon Ami, Barkeeper's Friend or similar products are helpful in removing tough stains. Always rub in the direction of the grain, rinse thoroughly and wipe dry with a soft cloth.
3. To Maintain Luster
Use a small amount of mineral oil on a soft cloth. Apply evenly to the entire surface of the sink (rubbing in the direction of the grain) and buff to a shiny finish. You may also use a high quality stainless polish.

WHAT TO AVOID

1. DO NOT ever use steel wool, scouring pads, steel brushes, etc. Their particles may become embedded in the sink surface and cause a rusty discoloration.
2. Can I use a rubber mat inside my sink?
NO. They trap water causing iron deposits and surface discoloration.

WATER SPOTTING

1. If water is left standing anywhere on your stainless steel sink, it will evaporate and leave a film on the surface of the steel. This film can be removed with regular dish soap and water and drying with a soft cloth. For removing heavier residue, you may use a mild solution of white vinegar and water. Be sure to rinse thoroughly and towel dry.
2. Regularly rinse and towel dry your sink after use to keep its clean surface exposed to oxygen. Oxygen reacts with chromium in the steel to form a strong, highly protective chrome-oxide film on the surface of your sink. It is this film that makes stainless steel resistant to corrosion and gives it a remarkably long life.

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