

## Care and Maintenance

Your E-Series Stainless steel sink is manufactured from the highest quality nickel bearing stainless steel. With the right care it will last a lifetime.

All E-Series sinks have a lustrous satin finish which is easy to maintain and clean. Many cleaners work well with E-Series stainless steel sinks. All that is generally required is a simple liquid soap and dish rag. Some of the Cleaners that also work, only if needed, are Bar Keeper's Friend™, Zud™, Comet™, Flitz™, Soft Scrub™, and Mr. Clean™.

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

- The most important maintenance requirement for any stainless steel sink is to thoroughly rinse and wipe out the sink after each use with a dish rag or paper towel. Remaining water, food, soap residue, and mineral deposits may remain on your sinks surface after use if not rinsed thoroughly, 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 only if needed, 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.
- Never leave soaps, detergents or other cleansers on your sink's surface to dry. Most contain chlorides and chemicals that could, if left on the sink's surface, damage it.
- Do not soak your sink with solutions of bleach. Bleach, and most soaps and detergents, contain chlorides that will 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 steel particles on your sink's surface that will rust. If aggressive cleaning is needed, use a 3M Scotch-Brite™ pad.
- Do not leave wet sponges and cloths in your sink. They may lead to surface rust.
- Water quality in your area may affect your sinks appearance. When water has a high iron content, it may leave a brown stain on your sink. Over-softened water will leave a white film on the sink's surface. Thorough rinsing and towel drying will help alleviate these issues.
- 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 all metallic surfaces, will scratch. These scratches will blend into 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. To minimize scratches to your sink, consider purchasing sink grids for use in the base of the bowls.

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