



Stainless Steel Sink Cleaning Recommendations

KWC sinks are crafted from the highest quality heavy-gauge, type 304 quality (18/10) stainless steel. 18/10 represents the metallurgic construction of the stainless steel: 18% chromium for greater reflection and shine; and 10% nickel for strength and resistance to corrosion. This metallurgic combination makes stainless steel an extremely durable surface material that may be damaged if proper measures are not taken in its care and maintenance.

Recommendations for ongoing care and maintenance of your KWC stainless steel sink are listed below.

Basic Daily Care

Simple attention to your sink's appearance on a daily basis is often the key to longer life. Begin by cleaning your sink after each use with a soapy sponge or cloth, then rinse thoroughly with warm water and dry with a towel using a dabbing motion. This will eliminate water spots and streaks, which occur if water drops are left standing in the sink. Remember that most soaps, cleaners and detergents contain chlorides, which, if not removed, may cause pitting, and stains. Always be sure that your sink is rinsed thoroughly before drying.

Weekly Cleaning

As with any product, preventative maintenance on a regular basis will eliminate many potential problems, which may be compounded over time. This is why weekly cleaning is important. For basic cleaning, use a non-abrasive stainless steel cleaner covering the surface completely, rinse thoroughly with warm water, and then dry with a towel using a dabbing motion. This regular attention to your sink will help avoid stains and rust particle build-up.

Stains and Rust

Stains are most often caused by various minerals contained in your water supply. These mineral deposits settle in the surface of the stainless steel, causing either a rainbow effect, brown, white or gray film on the surface of your sink. Similarly, rust spots may develop in portions of your sink even if metallic objects are not regularly left in the sink. Rust, contrary to popular belief, is not an inherent trait of the stainless steel sink. 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. To eliminate both stains and rust spots, use a non-abrasive or mild-abrasive cleaner as indicated in the weekly cleaning section. When applying force or using any abrasive cleaner, always follow the direction of the grain on the surface. Any scrubbing opposite of or against the grain will appear as scratches on the surface of the sink. When finished, rinse thoroughly with warm water and dry with a towel using a dabbing motion.

Scratches

We like to think that we will always be able to avoid scratches to our sinks, but of course it is very unlikely. In fact, small scratches over time begin to resemble the patterns created on the original sink surface. Knives, forks, pots and other cooking tools are all items, which may be rinsed in the sink, but should be stored or placed in another location. If an unfortunate accident occurs, however, the effects of the scratch can be minimized in a few simple steps. The appearance of the scratches can be minimized by using a "fine" 3M Scotch Brite pad. Wipe in the direction of the grain over the scratched area, rinse with warm water and towel dry the area. You may repeat the action if the effects of the scratch do not dissipate.

Other Potential Hazards to Avoid

Avoid prolonged sink contact with foods containing high concentrations of salt or acids. These foods may cause corrosion. Rinse thoroughly if these foods do come in contact with the sink surface.

Avoid standing solutions of dish washing detergent or bleaches containing chlorine. These solutions, over a period of time, will cause pitting on the surface of the sink. After this type of use, immediately clean as directed in weekly cleaning section.

Avoid leaving wet cloths or sponges in or on the sink. As dry as these items may appear, they still contain water and minerals, which may cause spotting or deposits.

Avoid prolonged use of rubber mats which are traditionally placed in the sink. These items trap water and minerals and may also cause spotting or deposits. After use clean, rinse and dry.

Do not use any type of steel wool pad to clean the surface of your sink.

Using these helpful tips will assist in providing a long life for your sink. Stainless steel sinks will always be an American favorite in the kitchen and KWC is proud to provide the finest found anywhere in the world. If you have further questions regarding the care of your KWC sink, contact your plumbing contractor or dealer. You may also call KWC Customer Service or Technical Departments at 1-888-592-3287.