

Care of Stainless Steel Sinks

Recommended

- Lightly rinse and wipe down your sink after every use.
- Regularly use mild, bleach free cleaner to wipe your sink to remove any unseen buildup.
- Regularly disinfect your sink with a light bleach solution, disinfectant wipe, or a mild anti-bacterial solution. Also, thoroughly rinse your sink to relieve any residue or buildup.
- Check your water quality. Hard water can cause buildup that can damage your sink over time and cause rusting.
- If you have a stubborn stain, remove by scrubbing in the direction of the grain with a mild abrasive such as Comet.

Not Recommended

- Metal scouring pads and steel wool can cause rusts and scratches. The use of these pads can also lead to discoloring on your sink's surface.
- Placing a rubber mat on your sink bottom attracts harmful bacteria, and can also blemish your sink's color and finish.
- Do not leave standing water in your sink as it can cause discoloration, especially when it contains strong staining colors such as coffee, tea, or soda.
- Chlorine-based chemicals should not be left in your sink and should be heavily rinsed from the surface.
- Do not use the sink as a cutting surface.

