## Installation Instructions Stainless Steel Undermount Sinks



By DGB Enterprises LLC www.ItaliaBath.com info@dgbproducts.com

## **Before You Begin**

- Sinks should be installed by an experienced professional.
- The template provided is only a guide. The actual sink and accessories should always be present prior to cutting into surface or countertop.
- It is the responsibility of the installer to confirm all dimensions prior to cutting.
- DGB Enterprises LLC is not responsible for improperly cut countertop or improper installation.
- Inspect sink for damage prior to installing.
- Take care when handling. Stainless steel sinks may have sharp edges.
- A paper template should be included with the sink.
- When installing into solid surface or stone countertops, always use a quality silicone sealant and the undermount clips/fasteners provided with your sink. Optional DISC Clips may also be purchased and used.
- Adhere to all local building and plumbing codes.

### Installation

- 1. Check the dimensions of your sink to the paper template dimensions. Adjust the template to your reveal dimensions.
- 2. Place template in desired position on countertop. Remember to consider faucet placement and cabinet constraints.
- 3. Trace the template and cut the countertop surface on the inside of the line. Polish accordingly.
- 4. Loosely install fasteners by following the countertop manufacturer's instructions. Evenly space fasteners.
- 5. Apply a quality silicone to the underside of the countertop around the perimeter of the sink cutout. Position and align the sink in the correct position over the opening.
- 6. Tighten fasteners to secure sink.
- 7. Check alignment of sink to the opening.
- 8. Double check tightness of fasteners and remove excess silicone. After silicone has cured, wipe the bead with a wet cloth. This will smooth our any rough areas.



# **Negative Reveal**



#### Care & Maintenance Instructions Stainless Steel Undermount Sinks



By DGB Enterprises LLC

www.ItaliaBath.com info@dgbproducts.com

Italia Collection Kitchen Series stainless steel sinks are made from premium quality chrome nickel steel

- Chrome Nickel Steel is highly resistant to:
  - Staining
  - Rust
  - Corrosion
- Which ensures the sink won't:
  - Chip
  - Flake
  - Break
- The sinks are made from 16 or 18 gauge, type 304 surgical grade stainless steel for maximum durability.
- Stainless steel is an extremely durable surface; it can, however, be scratched or scuffed.
- If scuffing occurs, please acknowledge that this is normal.
- The effect will become uniform with age.
- The high quality stainless steel will not lose its attractive shine.

#### Daily Care, and Recommended Cleaning Products:

- Regular cleaning is important to maintain the appearance of your Italia Collection sink.
- Wipe with a soft, soapy cloth then rinse and dry after every use.
- Drying is very important to eliminate any film buildup that may develop from hard water deposits.
- All that is generally required is a simple liquid soap and a dish rag.
- Some of the cleaners that also work, only if needed include:
  Bar Keeper's Friend<sup>™</sup>, Zud<sup>™</sup>, Comet<sup>™</sup>, Flitz<sup>™</sup>, Soft Scrub<sup>™</sup> and Mr. Clean<sup>™</sup>.
- Scratching: 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.
- Tough Stains and Rust: Most stains are a result of water-borne minerals. Such stains are often seen as a rainbow effect and can generally be avoided with the daily care recommendations above.
- Rust stains are a result of iron particles from an outside source (i.e., water, cookware, etc.) and can be removed with cleaners containing oxalic acid.
- Steel wool pads leave tiny particles that will develop into rust spots.
- Stainless steel is, by itself, metallurgically incapable of rusting.
- Regular Maintenance: Scratches can be blended in using the fine (white) 3M Scotch Brite pad and Inox cream, if desired.
  - Always wipe with the grain, rinse thoroughly and dry when finished.
  - 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, you may use a blue color 3M Scotch-Brite™ (non-scratch) pad with baking soda.
  - 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.
    - 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 leave wets 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.