



René

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STAINLESS STEEL

Cleaning & Care

THE GENERAL CARE AND CLEANING OF ANY STAINLESS STEEL SINK

For general maintenance, all stainless steel sinks can be regularly cleaned with a mild detergent, warm water, and a soft cloth. Wipe and dry any sink after each use to protect against hard water stains, which may become difficult to eliminate. For a thorough cleaning after extended use, or to remove stubborn stains, follow the instructions on the reverse side.





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CLEANING INSTRUCTIONS

TOUCH-UPS, SPOTS, AND SHINE

Olive oil can help remove streaks and add shine to your faucet. Wash and dry your faucet thoroughly, and add a few drops of olive oil to a paper towel. Rub the towel over the streaked areas and wipe away with a clean, wet cloth. Undiluted white vinegar can also help remove fingerprints or hard water deposits. Simply pour the vinegar onto a soft cloth and rub over the spots and surrounding area. Wipe away with a clean, wet cloth and dry thoroughly.

SANITIZATION

No matter how clean your water supply is, there will inevitably be dissolved minerals and salts in your rinse water. When the water evaporates, these minerals and salts are left behind, creating unsightly water spots that dull the appearance of the sink. Drying your sink after rinsing will prevent these water spots. The best method to clean a stainless steel sink is with a mild de-t detergent or an ultra-mild abrasive cleaner,

such as Soft Scrub® or Bar Keepers Friend®.

When used weekly, these cleaning methods will help prevent the buildup of mineral deposits. Be sure to follow the manufacturer's instructions for any store-bought cleaning product, and always scrub in the direction of the grain/finish of the stainless steel.

CORROSION

Corrosion is rare, but a very serious threat to stainless steel sinks. Many household cleaners contain chlorine bleach or other chlorides and acids that can stain and corrode stainless steel sinks. Plumbing PVC solvents or certain grout cleaners that contain muriatic acid can also cause damage. If any of these dangerous chemicals get in the sink, rinse immediately with plenty of water and dry thoroughly.

SCRATCHES

While the stainless steel that we use for our sinks is very durable, no stainless steel sink is completely scratch-proof. However, we offer

stainless steel grids to help protect the bottom of the sink from scratches. We do not recommend the use of rubber mats because water and residue becomes trapped between the rubber and the sink and can cause damage.

If fine scratches do occur, they can be removed using a mild abrasive cleaner such as Bar Keepers Friend®. Be sure to always use nylon or other synthetic cleaning pad and scrub with the grain of the sink. For deeper scratches, a product such as Scratch-B-Gone® can be used. Never use steel wool to clean a stainless steel sink.

