

## ROUTINE CARE FOR STAINLESS STEEL

### STAINLESS STEEL SCRATCHING

Due to the nature of stainless steel, the surface scratches will happen. However, these scratches rarely have any appreciable depth and will become less noticeable with time. The colour of the Stainless Steel Sink will develop a patina with time and will look begin to look better than during the first few months of use due to the fact that scratching will even out.

### HOW TO CARE & CLEAN STAINLESS STEEL



DO flush the Stainless Steel immediately with a large amount of water and clean it with a soft cloth should it come in contact with strong acids.



DO NOT place hot objects or substances onto the Stainless Steel. Place down only when the object is cool.



DO ensure that acidic food waste is removed quickly from stainless steel surface after use, do not leave acidic food waste on stainless steel for long periods of time (eg vinegar, salt, etc.)



DO take precaution when unprotected metals are being used on the Stainless Steel.



DO ensure adequate, frequent cleaning is carried out using a soft cloth and mild detergent. Rinsing with fresh water for normal soiling.



DO NOT use silver cleaner, steel wool pads, bleach or abrasive detergents.



DO let us know if any damage occurs to your Stainless Steel and you have carried out the correct cleaning and maintenance as suggested by ABI.



DO NOT use acids or chemicals such as chlorine, battery acid, muriatic acid, glues or paint removers.



DO NOT expose the Stainless Steel to flames or gas.

**Important!** *Due to the nature of surface treatment process, each sink ends up with unique colour shade.*

**Failure to comply with the above may void all warranties.**

*Please note that this warranty covers only manufacturing defects and is limited to free replacement of products of components (excluding consequential losses).*