

CARE AND CLEANING INSTRUCTIONS

Daweier® Stainless Steel Sinks

Clean regularly with clean water and/or a mild detergent solution applied with a soft cloth or sponge. Rinse thoroughly and towel dry after every use to prevent water spots and mineral deposits from building up on the surface of the sink. Deep clean once a week with an approved cleanser and a soft cloth or sponge rather than an occasional aggressive single cleaning - be sure to rub in the direction of the finish lines. Cleaners should state approved or suitable for stainless steel.

● **Scratches**

Like most metallic surfaces, stainless sinks will get scratches. These are usage scratches and will blend in with the overall finish of your sink over time. There are steps that can be taken to reduce appearance of scratches:

Use a nylon pad with an iron free abrasive polishing compound. Follow the direction of the original polish lines to blend out the scratch in a small area. Be cautious not to overdo the process. A too aggressive procedure will result in a bright spot.

● **Water Quality**

Regular routine cleaning can usually prevent lime scale deposits from hard water. Do not allow excessive build up before treating. Soaking in a 25% vinegar solution can treat hard water spots. Periodically rub with a synthetic scouring pad, then rinse and towel dry.

● **Rust Marks**

If you develop rust marks due to presence of or contact with iron containing materials, swab with a sponge wetted with a dilute solution of (10-15%) nitric acid (HNO₃) and follow with routine cleaning. Avoid prolonged contact of iron containing materials with stainless steel.

Do's and Don'ts

1. Do regular routine cleaning rather than an occasional aggressive single cleaning.
2. Only use propriety brands of cleaners that state "SUITABLE FOR STAINLESS STEEL".
3. Always rinse and dry as the final step in a cleaning procedure.
4. If there is any accidental contact of the sink with photographic chemicals or soldering fluxes, immediately rinse and clean the sink with water.
5. Do not leave low-carbon steel or iron kitchenware in the sink.
6. Do not leave rubber patches, wet sponges, cloths, cleaning pads, or dishpans in the sink.
7. Do not use coarse abrasive powders, metallic scourers such as steel wool or brushes with metal bristles.
8. Do not leave standing solutions of chlorine bleach and water in the sink.
9. Do not allow liquid soap or other cleansers to dry on the surface of the sink.
10. Do not leave food with high-salt content such as pickles, béarnaise sauce or mustard in the sink.
11. Do not use cleaning products containing silver, sulfur or hydrochloric acid.
12. Do not leave metal or rusted materials in the sink.
13. Do not rub the sink with metal rubbing or scrubbing pads.
14. Do not use the sink as a cutting board.

Daweier® Faucets, Showers, and Bath/Kitchen Accessories

1. Clean as and when required. Regular cleaning prevents scale buildup and water spotting.
2. To clean, flush with clean water and dry with a soft cloth.
3. To remove scale or water spots, only use cleaners made specifically for that purpose. Apply cleaners to cleaning cloths, pads, or sponges first; do not apply directly onto the product.
4. Do not allow any cleaning product to remain on your faucet for longer than necessary.
5. Do not use any abrasive cleaning products, such as scrubbing detergent, polisher, sand-cloth, paper tissue, or scrapper.
6. Do not use detergents or soaps that contain acid or that are undissolvable.
7. Take the aerator off and clean it when necessary.
8. After cleaning, rinse thoroughly with clean water to remove any cleaner residue.