

STAINLESS STEEL SINKS

Stainless Steel Care (page 1)

Stainless steel sinks are made from nickel bearing stainless steel. The mellow satin surface is compatible with any décor and color scheme. It is timeless and elegant, and like fine silver, its beautiful finish becomes lovelier with use and age.

Reasons Why We Like Stainless Steel Sinks

- **Tough** - Stainless steel is more durable than porcelain and cast iron, and more forgiving than composites. Stainless steel sinks won't chip, nick or crack.
- **Luster** - Stainless steel will not rust, stain or fade, and the finish resists scratches. It keeps its luster longer while other materials will show their age.
- **Easier to Clean** - Stainless steel retains its luster when cleaned with household cleanser and a soft towel. Healthcare facilities trust stainless steel sinks due in part to their sanitary surface.
- **Greater Capacity** - Stainless steel has strength and flexibility that allows for deeper sink bowls. It has more overall usable space than porcelain or cast iron.
- **Compliments Any Décor** - Stainless steel sinks have clean lines and a cool texture that reflect surrounding colors and patterns. Also, it compliments any décor long after trendy colors are out-of-style.

Chlorides - Today, chlorides are found in most soap, detergents, bleaches and cleansers; chlorides can be aggressive to stainless steel. However, chlorides are very water-soluble. Therefore, THOROUGH RINSING of your sink after each use to remove any chloride residue and a weekly scouring is all that is required to keep your sink looking bright and shiny.

Scratches - Like many metallic surfaces, your stainless steel sink will scratch. These are merely usage scratches and over time will blend into the overall finish of your sink.



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Water Quality - The quality of your water can affect your sink's appearance. If your water has high iron content, a brown surface stain can form on the sink giving the appearance of rust. Additionally, in areas with a high concentration of minerals, or with over-softened water, a white film may develop on the sink. To combat these problems, we suggest that the sink be towel dried after use, and again, on a weekly basis, the sink should be cleaned.

Food - Heavy salt concentration or foods containing high levels of salt should not be allowed to dry on the sink surface. Rinse your sink thoroughly after use.

Cutting - Your sink is designed to serve as many things, but should not be used as a cutting board or chopping block. This type of use will lead to deep scratches in the sink finish and will dull your knives.

Routine Care for:

- Most dirt & stains: Use soapy water or ammonia-based cleaner.
- Watermarks: Wipe with damp cloth then towel dry.
- Disinfecting: Occasionally wipe surface with diluted household bleach (1 part water /1 part bleach).
- Maintenance: Occasionally clean by filling the sink one-quarter full with a 50/50 water/bleach solution. Let soak for 15 minutes, then wash sides and bottom as solution drains and thoroughly rinse.

Following these recommendations for the care and cleaning of your stainless steel sink will help to insure that your stainless steel sink will provide you with many years of service.



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