

BLANCO® Sink Care & Maintenance

BLANCO® STAINLESS STEEL SINKS

How to clean your stainless steel sink?

BLANCO stainless steel has a non-porous surface which prevents dirt, bacteria and microorganisms from accumulating. It has a natural resistance to common household acids, marks and stains such as those made by coffee or certain types of fruits and vegetables. However, like any heavy-duty kitchen fixture— it may show traces of wear over time. For easy daily cleaning, follow these instructions:

What you'll need:

- 2 cloths or rags
- Liquid dish soap
- Warm water

The procedure:

- Wet your cloth. Wring it out so there is little to no excess water.
- Add a drop of dish soap to your cloth but not too much! The cloth should not be soapy.
- Wipe the sink in the direction of the grain. Rub the entire surface to obtain a uniform appearance.
- Rinse and wipe again. wring out the cloth and wipe the soap off the appliance in the same direction you cleaned it.
- Use the second cloth to buff the sink's surface. Ensure you are moving the cloth in the direction of the grain. This will make the stainless steel shine.

How to prevent water spots on a stainless steel sink?

Rinse and dry the sink thoroughly after every use, this will prevent water spots caused by lime in the water. For daily cleaning use liquid cream cleansers such as BLANCOCLEAN for stainless steel. Do not leave wet sponges or cleaning materials on the sink for long periods of time as this could stain the sink surface.

How to remove rust spots from a stainless steel sink?

Stainless steel does not rust, however rust stains may occur as a result of other materials coming in contact with the sink allowing iron particles to bond to the sink's surface. Rust spots and stains can be removed with metal cleaners such as Flitz. Iron particles introduced by metal cookware, steel wool pads, etc. can react with water and deposit rust spots. Do not use rubber-coated mats as discoloration of the sink may occur after prolonged use.

How to keep a stainless steel sink shiny?

For daily cleaning use liquid cream cleansers such as BLANCOCLEAN for stainless steel.

When using a stainless steel polish, ensure that you read directions carefully.

- Test on a small area first.
- Use a damp cloth and follow the grain of the steel when polishing.
- For best results, rinse with water and buff with a soft, static-proof cloth.

What should you not use on stainless steel?

- **Do not use** strong abrasive cleansers, cleansers that contain chlorine (usually sodium hypochlorite) or hydrochloric acid.
- **Do not use** steel wool or metal scrub pads—these will scratch and dull the surface of the sink.
- **Do not drop** sharp objects into your sink or use it as a cutting board as this will damage the sink. Materials that are harder than stainless steel can scratch, including stone, diamond, glass, ceramic or abrasives. Do not use rubber-coated mats as discoloration of the sink may occur after prolonged use.

How to protect your stainless steel sink?

- **Use a sink bottom grid to protect your sink.** BLANCO custom-sized stainless steel grids fit inside the bottom of the sink to protect it from scratches caused by sharp utensils or other kitchen tools.
- **Empty your sink each day.** Remove all metal cookware to prevent rust spots they might cause.