

Stainless steel

Care instructions



Rust

Given common household wear and regular maintenance of the sink, no rust will be able to form. Small iron and rust particles from the water pipe may, especially in case of new buildings or maintenance work performed on the pipes, give the impression of traces of rust. You should therefore observe the following tips when taking care of your stainless steel sinks:

- Regularly remove dirt and lime deposits.
- Do not use a cleaning agent containing chlorine (usually sodium hypochlorite) or hydrochloric acid.
- If you use steel wool for cleaning, then it must consist of "Stainless steel rust-free".
- Avoid longer exposure to liquids with a high concentration of common salt.
- Avoid direct, long-term contact to rusting iron parts (for instance cast-iron pans or iron filings).

Spotty contamination

is usually caused by lime scale, occurring more or less, depending on the hardness of the drinking water supplied (information is provided by the community waterworks). This tends to bind dirt particles, so that this spotty contamination is created after only a short time.

- You can prevent such spots by drying the sink after each use.
- Should spots still occur, then use any commercially available cleaning agent for stainless steel care and lime scale.
- We recommend use of the **stainless steel system care set*** for optimum daily cleaning and stainless steel care.

Scratch marks

Our stainless steel sinks with high gloss surface are manufactured with the greatest care and using state-of-the-art manufacturing and processing methods.

The material properties of stainless steel 18/10 currently still exclude absolute scratch resistance and small scratch marks are therefore normal. Only by means of regular care using the recommended care set **stainless steel system care set*** will a pearl-finished glossy surface be achieved after about 2-4 weeks.

- **Important:**
Make sure that the stainless steel surface is not treated against the polishing grain!