



CACHE VALLEY COUNTER TOPS, INC.

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## **Sink Care and Maintenance**

### **Solid Surface Sinks**

#### **Cleaning**

Most dirt and residue can be cleaned with soapy water and a rag. For stubborn stains use Soft Scrub® and a green Scotch-Brite® pad. Lightly scrub the stain or residue using a small amount of Soft Scrub® and a circular motion. Some stain may require more scrubbing. Solid surface sinks are non-porous so stains are simply on the surface of the sink and can be easily scrubbed off. To disinfect your sink, simply wipe the surface with a diluted household bleach solution then rinse thoroughly. Once a month or so we recommend you fill your sink approximately  $\frac{3}{4}$  of the way full with warm water, dump a cup of bleach in and let sit for 10 minutes. Drain the sink, and then wash your sink completely with warm water. This thoroughly disinfects the sink and cleans it up very nicely.

**CAUTION:** *Be careful with the bleach as it can permanently damage cabinets, countertops, and other kitchen items!*

An excellent resource for solid surface sink care and maintenance is:

<http://www.karranproducts.com/care/>

#### **Heat**

Extreme heat can damage solid surface sinks. We recommend that hot pots and pans be allowed to cool before placed in your sink. When pouring boiling water into your sink, we recommend you run cool water and pour the boiling water directly into the drain. Rapid temperature change can also damage solid surface sinks. If you allow ice to sit in your sink, we recommend you allow it to return to room temperature before exposing your sink to high temperatures.

## **Impact**

Solid surface sinks are designed to resist impact damage. However impact from sharp or heavy items can damage or chip your sink. Please use caution when using your sink to prevent accidental damage.

## **Stainless Steel Sinks**

Recommended Cleaning procedures:

- Rinse the sink immediately and thoroughly after every use. This will remove the chlorides residue and keep your sink bright and shiny. Chlorides, which are found in most all soap, detergents, bleaches and cleansers, can be aggressive to stainless steel. Cleaning with a soapy rag is the simplest way to keep your sink looking good.
- Wipe with a soft cloth or sponge.
- Towel dry after every use to prevent mineral deposits.
- Remove rubber mats and dishpans after every use, since they can make the sink surface rust and possibly pit.
- Never leave the wet cloth, sponge, and any other cleaning pad on the sink, since these things can lead to the sink surface rusting.
- Never use steel pad or any other metallic brush tools to clean your stainless steel sink, since the steel or metal particles can be embedded in the surface of the sink.
- Never leave the foods and any other things (containing high level of salt) on the sink surface for extended periods of time, since the salt is very aggressive on the stainless steel. The salt can cause the sink surface to pit and rust.

## **Porcelain or Vitreous China sinks**

### Care

Porcelain enamel is a glass surface fused to a metal base. Acids and harsh abrasives may damage this glass surface. Porcelain and vitreous china is very hard but can be chipped by hard blows. Porcelain enamel is acid resistant but not acid proof. Acids gradually dissolve the glass coating. Acetic and muriatic acids are effective in removing certain stains, but they will also remove part of the surface coating of porcelain enamel. Eventually they will attack the base metal underneath and cause serious damage. Therefore, it is advisable not to use acid cleaners on porcelain enamel.

### Cleaning

To clean, wash with warm or hot sudsy water, using detergent. A solution of baking soda, in warm water also may remove soap scum and soil. Always rinse with clean water after cleaning. If you use scouring powder it should be the very finest one possible. Most scouring powders contain hard particles, such as quartz or feldspar that can cause minute scratches. Once a glasslike surface has been roughened, it becomes a catchall for dirt, grease, and soap residue and minute alkaline deposits from hard water. Then abrasives are necessary to remove soil imbedded in the roughened area. Commercial household or bathroom cleaners may also be used. You may use chlorine or hydrogen peroxide bleach to remove stains. Do not use these bleaches full strength or let them remain on the surface for more than a few seconds. Rinse the surface thoroughly.

Please contact us if you have further questions or need additional information at (435)-258-2174.