



SINK CARE GUIDE - STAINLESS STEEL

Thank you for choosing a quality Sinx by Totara sink.

YOUR NEW SINX BY TOTARA SINK IS MADE WITH PRECISION USING QUALITY MATERIALS. THIS CARE AND MAINTENANCE GUIDE WILL HELP ENSURE YOUR SINK LASTS AS LONG AS POSSIBLE.

STAINLESS STEEL SINKS

Sinx by Totara stainless steel sinks are made from 304 18/10 stainless steel. Type 304 is a grade of stainless steel commonly used for food preparation. Stainless steel sinks are very durable, but scratches will occur from the very first use. Over time, small scratches from normal use will develop a patina finish where the scratches will blend in. But you should avoid scouring marks from cleaning.

- For everyday cleaning we recommend that you rinse your sink after each use. Don't forget the corners.
- Use a small amount of dishwashing liquid and a soft nylon brush (if needed) to clean your sink at least once a week.
- Dry with a micro fibre cloth to prevent water build-up and water spotting.
- To deep clean your sink, we recommend that you use Chemico paste once monthly.
- Don't leave soap, wet sponges or cleaning pads on or in your sink as they can dull or pit the surface.
- Citric acids from fruit, juice and red wine can etch and stain the surface. Rinse immediately if these are on your sink.
- Never use steel wool, wire brushes or abrasive cleaning tools as these will cause deep scratches.
- Don't use chlorine or chloride, or any cleaning agent that contains Sodium Hypochlorite, as these will perish the stainless steel.
- Do not use metal cleaners or polishes on your sink - choose a stainless steel cleaner instead.
- Don't store harsh chemicals such as acid, chlorine or bleach under the sink as fumes that are released can react with the underside of the sink and cause corrosion.

We hope you enjoy many years with your Sinx by Totara sink.