

STAINLESS STEEL SINK CARE & MAINTENANCE

In order to ensure a long, useful life for your Nantucket Sink there are some care & maintenance guidelines that should be followed. These are basic guidelines that can apply to any of our sinks, from stainless steel sinks to copper and fireclay.

Be Consistent.

When it comes to maintenance, the best thing you can do is be consistent in your cleaning. We recommend you clean your sink on a frequent basis rather than a heavy duty cleaning once in a while.

Practice Preventative Maintenance.

Make sure your sink is always clean and dry when not in use. Keep your sink shiny and free of water spots by towel drying after every use.

Prevent Build Ups.

Keep the sink clog free to prevent standing water which can lead to mineral deposit build up. If a mineral deposit should occur, use a mixture of vinegar and water to remove the deposit.

Keep it Clean.

To clean your sink, use a non-abrasive cleaning cloth combined with a mild cleaning procedure. Use a soft cloth and liquid detergent on a mirror deck finish. For tougher stains use a mild abrasive cleaner such as Ajax or Comet. It is not recommended that you use any abrasive cleaners on a copper sink, fireclay, or ceramic sink.

Follow the Grain.

When cleaning or scrubbing away stains, follow the direction of the grain. Scrubbing against the grain will show a scratch.

Avoid Bleach Solutions.

Do not leave soaps and other cleaners in your sink overnight. Do not use stubborn solutions with bleach. All of these contain chemicals that may damage your sink if left on the surface.

Steer Clear of Steel Wool.

Do not use steel wool on your sink. If aggressive cleaning is needed of your stainless steel sink, we recommend Bar Keeper's Friend. Follow the provided product directions.

Keep the Faucet Ledge Clear.

Do not leave bars of soap, wet sponges, or cleaning pads on the faucet ledge. These items over time will dull and possibly pit the surface of your sink.

Citric Acids are Harmful.

Do not leave salt, vinegar, citric fruit juices, mustard or pickles in the sink; wipe them up immediately as they contain citric acids which over time can etch the surface.

Keep Cookware in the Cabinet.

Do not leave any steel or cast iron cookware in the sink for a long period of time. This may leave iron particles that will corrode the sink.

If you have further questions about taking care of your sink, or have a particularly tough stain, feel free to contact us and we will be happy to help.