



# BLANCO

A kitchen sink is a heavy-duty utensil and may show traces of wear over time. Regular cleaning to remove dirt is the best form of maintenance for your sink and will extend its life and beauty. Observe this guide to the use and care of our stainless steel or SILGRANIT® sinks for best results. Apart from our general care instructions, please also see our material-based tips .

- Keep the sink dry. Regularly rinse and towel dry your sink with a soft, dry cloth when not in use to keep it dry. This will prevent surface deposits and water spots caused by lime in the water.
- Use non-abrasive cleansers. BLANCOCLEAN is a combined cleaner and polish and will help maintain the original lustre of the sink, however there are other non-abrasive liquid cream cleansers that can be used. Do not use strong abrasive cleansers or cleansers that contain chlorine (usually sodium hypochlorite) or hydrochloric acid, steel wool or metal scrub pads—these will scratch and dull the surface of the sink.
- Rinse away cleansers after use and wipe the sink dry again to prevent water spots from forming.
- Do not pour paint into your sink. The chemicals in acrylic paint will react with SILGRANIT® sinks if allowed to sit over 24 hours and will produce permanent marks. For latex-based paints, try removing any residue immediately using a paint remover manufactured by the same brand. Consult the paint remover recommendations before using on any sink.
- Use vinegar and water in a mild solution to remove any mineral deposits that may have built up.
- Follow the grain of the steel if using a stainless steel polish. When using a stainless steel polish, ensure that you read directions carefully. You should use a damp cloth and follow the grain of the steel when polishing. Rinse with water and buff with a soft, static-proof cloth for best results. For extra care, test on a small area first.
- Do not drop sharp objects into your sink and do not use your sink surface as a cutting board as this may scratch or damage the sink. Materials that are harder than stainless steel can scratch, including stone, diamond, glass, ceramic or abrasives.



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- Use a sink bottom grid to protect your sink. Blanco custom-sized stainless steel grids are available that fit inside the bottom of the sink bowls and protect the sink from scratches that could be caused by sharp utensils or other kitchen tools.
- Rust spots and stains can be removed with metal cleaners such as Flitz®. 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 surface. Iron particles introduced by metal cookware, steel wool pads, etc. that react with water can deposit rust spots.
- Do not use rubber-coated mats as discoloration of the sink may occur after prolonged use. Similarly, any wet sponges or cleaning materials left on the sink for long periods could stain the sink surface.