

# GRANITE SINK CARE & MAINTENANCE

The life of your sink can be prolonged with proper maintenance and in order to keep your sink looking aesthetically pleasing we recommend that you follow the below guidelines.

## GENERAL ADVICE

We recommend that you regularly use a descaling detergent that prevents stains and the formation of calcareous deposits.

When cleaning do not use any sharp or abrasive equipment.

Do not leave leftover food or liquids on the bottom of the sink (ie. teabags, lemon slices, wine etc) as extended contact with such products could lead to discolouration of the sink.

## EXTRAORDINARY TREATMENTS

The sink is composed of a compound with a high percentage of inert fillers that make the product very hard and resistant. It is possible that streaks could form following continuous rubbing of any metal pots, pans or cutlery. Streaks can be removed with soft sponges in combination with a non-aggressive detergent.

## ROUTINE MAINTENANCE

The best way to clean your sink is with a microfibre cloth or a soft sponge and using non-abrasive cleaning products. We do NOT recommend the use of bleach on any of our granite products. After cleaning the granite sink we recommend that you rinse the surface with warm water, carefully drying the area with a soft cloth.

**The manufacturers recommend, to maintain and protect this sink, lightly grease the surface with an edible oil and repeat on a regular basis.**

## ADDITIONAL ADVICE & WARNINGS

Do not place hot pots, pans or coffee pots that have just been removed from the hob directly onto the sink surface.

Do not use highly alkaline substances (such as ammonia, caustic soda or unclogging products).

Do not pour boiling oil directly down the waste pipes.

Do not cut food directly on the sink.

Limescale residues should be treated with a specific anti-scale product.

