

CARING FOR STAINLESS STEEL



To assist in maintaining and extending the life of your new Everhard Stainless Steel sink we have compiled a list of important tips on how we recommend you look after it



DO



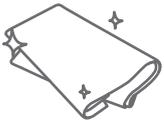
ROUTINE

Clean your stainless steel bowl or sink on a regular basis using bicarb soda or stainless steel cleaner. This will improve the look of your stainless steel bowl or sink.



RINSE

After use, rinse your stainless steel bowl or sink thoroughly with clean water to remove any chemicals, iron deposits or acids on the surface.



DRY

Wipe your stainless steel bowl or sink dry using a dry cloth after every use to keep the stainless steel fresh and spot free.



DON'T



ACIDS + CLEANERS

Fruit juice contains citric acid which can mark the stainless steel if left to dry. Cleaning chemicals used around the home can contain chloride which can cause surface rust on the stainless steel bowl or sink if left to dry. Remove all juices and chemicals left on the surface with clean water and dry the surface with a soft cloth.



FUMES

Storing chemicals such as chlorine, bleach or acid based products underneath your stainless steel bowl or sink will cause the surface to rust rapidly due to the fumes attacking the surface. Remove these products and store them in a different area of your home.



SOAKING

Avoid leaving damp sponges or cloths inside the bowl or around the edge of your sink when not in use. Over time this can cause the surface to become pitted if not cleaned properly.