

# Stainless Steel Sinks

## CLEANING INSTRUCTIONS

### **CAUTION**

INSPECT CONTENTS IMMEDIATELY AND FILE CLAIM WITH DELIVERING CARRIER FOR ANY DAMAGE. **SAVE YOUR BOX AND ALL PACKING MATERIALS.** YOU ARE RESPONSIBLE FOR DAMAGE TO YOUR UNIT IF RETURNED IMPROPERLY PACKED.

**The stainless steel sink properly cared for will last indefinitely. Improper use of commercial chemical sterilizers and detergents may cause corrosion, discoloring and pitting.**

**For best results follow these recommendations:**

- 1** You **MUST** clean sink thoroughly and flush with water after using detergents and sterilizers.
- 2** NEVER leave solutions in sink overnight.
- 3** Use solutions only in **STRENGTH RECOMMENDED** by manufacturer or they may cause severe damage - high content of chlorine, chlorine derivatives or bleach are not recommended for stainless steel bowls as they will cause pitting or corrosion.
- 4** Avoid spillage or splashing of full strength chemicals directly on stainless steel surfaces - always put water in sink before adding sanitizing agents or soaps.
- 5** Between cleanings wipe the **STAINLESS STEEL** sink with a damp cloth. Deposits of dirt or grease in sinks provide local points of attack.
- 6** **CAUTION:** NEVER USE ORDINARY STEEL WOOL, only stainless steel wool or scouring pads.
- 7** **DO NOT USE** steel scrapers to clean stainless steel.

The above directions are for the care of all Stainless Steel.

**FAILURE TO FOLLOW THE ABOVE INSTRUCTIONS CAN NULLIFY YOUR WARRANTY.**

**Note: A discoloration may show at the seams which is SURFACE RUST. It may be caused by the iron in your water or strong detergents. CLEAN AT ONCE with any good strong cleanser.**



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