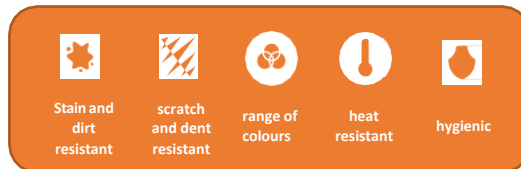


Care Guide for your Granite Sink



Our sinks put design and high performance at the centre of your kitchen and are manufactured to the highest standards. The stone-like quality material is formed from around 80% quartz and 20% acrylic and colour. This gives your sink a velvet look and feel that is non-porous and enduring.

CARE AND CLEANING

To keep it in optimum condition, be sure to clean your sink on a regular basis and always wipe the sink down with warm soapy water and a cloth after use, thoroughly drying it afterwards. This will remove general everyday dirt from your sink and discourage the build-up of water spots and soap scum left on the sink as water evaporates. In hard water areas limescale deposits can build up on the sink over time. The limescale can absorb colour from various goods such as beverages like coffee, fizzy drinks and red wine etc. We recommend the use of 50% lemon juice/water or 50% white vinegar to remove this. Simply apply, leave for a few minutes, wipe with a cloth or Magic Eraser and rinse away with water. For very stubborn stains, use a solution of 50% bleach and 50% water and apply with a sponge or plastic scouring pad. Sink must be rinsed well with fresh water and thoroughly dried.

Never leave bleach soaking in your sink.

Part of the manufacturing process can leave residue on the sink; this may appear as lines or light marks and is quite normal. It may need to be wiped/polished away using the guidelines below.

RECOMMENDATIONS

- We recommend the use of chopping boards to reduce the risk of accidental damage.
- We do not recommend chopping food directly on the sink surface, as this can cause scoring & scratching damage. Wooden chopping boards are advised for this function.
- We do not recommend the use of a plastic washing up bowl, as particles of grit which may have adhered to the base of the bowl could scratch the surface of the sink.
- You must not pour strong chemicals down the sink such as bleach, ammonia, caustic soda, white spirit, bathroom products, drain un-blockers or sterilising solutions. If this should accidentally happen, quickly wipe the spill away and rinse with plenty of water.
- Leaving neat bleach in the sink can cause damage to all types of sinks. If neat bleach should come into contact with this product, please rinse thoroughly with warm soapy water.
- Avoid placing hot pans and trays directly on the sink surface, we recommend using a trivet or pot stand to help prevent any damage. Temperatures above 180 Celsius can cause surface discolouration.
- Avoid dropping sharp or heavy objects onto the sink as this may chip or crack the surface.
- We do not recommend the use of metallic scouring pads or wire wool.
- We recommend the use of Shiny Sinks and Bar Keepers Friend, provided the manufacturer's instructions are followed.
- **Domestic Use Only**