

CARYSIL

PVD Coated Sinks

| Care & Maintenance Guide



PVD Care & Maintenance

PVD coated products have ten times stronger surface hardness than regular Stainless-Steel products and four times harder than Chrome. The finish is highly resistant to damage, non-corrosive and scratch resistant yet despite its durability, PVD coating can become damaged due to hard knocks or repeated rubbing with abrasive materials.

As such, PVD finish requires regular cleaning and proper maintenance. Following the below guidelines, you'll be able to maintain the appearance of your PVD stainless steel sink for longer:

Daily Use

The best practice, in terms of sink maintenance, is cleaning 'little and often'. Small cleans on a regular basis are more effective than one large clean on an infrequent basis.

The best method of daily preventative maintenance is to ensure the sink is cleaned and dried after each use, ensuring sink is kept free of standing water. This will prevent build up mineral deposits, maintaining the shiny appearance and relatively free of water spots. It is recommended to use a PH-neutral cleaning product, such as 'method' daily cleaner. Always read the label of household cleaners for manufacturer's instructions, taking special care around detergents and bleaches.

Important note: The quality of your household water supply can affect the sink's appearance due to minerals and water spots and this varies due to supply in different areas.

Do not leave wet sponges or cloths in the sink or hanging from your tap above the sink bowl overnight as they could 'hold' chemicals or foreign substances that cause staining or discolouration of the sink surface.

Scratching, Rust & Staining

Stainless Steel by its very nature can and will scratch over time through normal usage. PVD is more resistant than standard stainless steel however scratches cannot be removed, only made less noticeable by using suitable polishing creams/cleaning products.

Avoid sharp or sudden impacts, such as dropping utensils or heavy pans into the sink, as this can cause scratches or dent/damage the sink.

We recommend you use a wooden chopping board to cut food as opposed to cutting directly on the sink surface, as this will cause damage.

We recommend the use of grids and rinse blankets to protect the sink from scratching as opposed to the use of plastic washing up bowls as foreign materials can adhere/become embedded to the underside which could scratch surface of your sink.

Metallic scouring and/or steel wool/brillo pads should not be used to clean your sink. These items will leave scratches on your sink as well as potentially leaving foreign metallic particles on the surface, that can lead to rusting and corrosion on the actual sink surface. Instead look to use a soft and clean microfibre cloth.

If rusting or spotting occurs on the surface of the sink, use a specialist cleaning agent suitable for PVD coating and a soft sponge such as nylon or plastic to remove them. Repeat the process carefully over 7 days or so to try and completely remedy the affected area and avoid the problem reoccurring.

Do not leave any common steel or cast iron goods anywhere on the sink surface for prolonged periods of time. The combined presence of iron and moisture on stainless steel leads to surface corrosion and staining.

Avoid leaving liquid soaps, hand sanitizing liquids etc on the surface, as these may leave stains.

Even the best cared-for sinks may develop stains over time. Avoid prolonged exposures to things like fizzy drinks and fruit juices, coffee or red wine as well as acids from fruits, salts and tea bags all of which can invite the appearance of staining.

All of the above substances can lead to a **corrosive attack of electrochemical nature**, all be-it mild.

Never leave bleach soaking in your sink.

Mineral Deposits

In hard water areas, limescale deposits can build up on the sink over time. The limescale can become strongly coloured by foreign contaminants such as foods, coffee and red wine etc., we recommend the use of cleaning products specifically designed for stainless steel following the manufacturer's instructions. Careful use of 75% lemon juice/ 25% water for no longer than a couple of minutes or warmed vinegar diluted with water (50/50) for a maximum of 30 minutes on more stubborn deposits may help ensuring to rinse away thoroughly with water before drying.

Chemicals

We recommend that you do not use any abrasive chemicals on your sink. Neat bleach, drain cleaning products and any such items containing chemicals such as Caustic Soda, Ammonia, /Sulphuric/Hydrochloric (commercial Muriatic) acids or derivatives thereof, chlorine etc. are prime examples of chemicals that will attack the protective layer of the sinks finish.