

Caring For Your Quality Sinks, Taps & Accessories

CARYSIL

Maintaining and caring for Carysil sinks & taps could not be easier. We recommend the following guidelines to prolong the life and look of our sinks and taps.

Scratching

Stainless steel by its very nature can scratch. These scratches won't cause any long-term effects or problems to the sink, and over time they will become even across the entire surface and appear less noticeable. Surface scratches won't affect the hygiene or performance of the sink in any way.

You can reduce scratching to the sink by following a few basic tips:

1. Avoid placing plastic washing-up bowls in the sink as they are abrasive.
2. Use a wooden or glass chopping board when cutting or chopping on a stainless steel sink to avoid unnecessary scratching and prolong its good looks and finish.
3. Place items with rough or textured undersides such as cast iron saucepans and ceramic dishes carefully onto the surface of the sink and don't drag them across the surface.
4. Avoid cleaning products that contain abrasive powders or creams as well as scourers, Brillo pads and wire wool.

Sink 'stains'

Stainless steel does not stain under normal domestic use.

However, stains and discolouration may appear from time to time. These are often caused by 'foreign' materials clinging to the surface of the sink. You can reduce stains that appear on your sink by ensuring you clean the surface correctly after use and ensuring that wet items or liquids are not left to dry on the surface of the sink. We recommend you dry the sink thoroughly after cleaning and use a specialist sink cleanser, such as 'Shiny-Sinks' occasionally to prolong its finish.

We also recommend that acidic liquids and substances such as fizzy drinks, salt, citric fruit juices, vinegar, mustard and pickles are not left on the surface of the sink for any length of time and are wiped off and the sink thoroughly cleaned after contact.

Dealing with 'rust spots' in sinks

Carysil use only Premium grade SS304 stainless steel across all our sink models. This grade of steel doesn't rust.

However, 'foreign' matter can stick to both the bowl and surface of the sink and look like it's rusting. This material can sometimes be metallic and be mistaken for rust marks on the sink.

We strongly advise you to clean and dry the sink carefully and regularly to avoid this. Also, pay particular attention during the installation of the sink and wipe clean and remove any metallic materials (e.g. copper filings from the tap fittings) and residues that can settle on the sink surface during installation. We also suggest that metallic materials that are prone to rusting such as wire wool, Brillo pads, etc. are not left to dry and cling to the surface of the sink.

If rust spots do appear on the surface of the sink use a specialist cleaning agent such as 'Bar Keeper's Friend' 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.

We recommend daily cleaning of Carysil sinks to prolong their life and finish. We also recommend the use of specialist cleaning agents such as 'Shiny Sinks' or 'Bar Keeper's Friend' along with specialist E-Cloths designed for steel sinks and appliances.

Please ensure that the manufacturer's instructions are carefully followed when using any one of these products.

**** Avoid prolonged exposure to bleach as it can oxidise stainless steel leading to rust and permanent stains ****