

## MAINTENANCE

Care and cleaning instructions for Dawn stainless steel sinks:

Clean regularly with clean water and/or a mild detergent solution applied with a soft cloth or sponge. Rinse thoroughly and towel dry after every use to prevent water spots and mineral deposits from building up on the surface of the sink. Deep clean once a week with an approved cleanser and a soft cloth or sponge rather than an occasional aggressive single cleaning - be sure to rub in the direction of the finish lines. Cleaners should state approved or suitable for stainless steel.

- **Scratches**  
Like most metallic surfaces, stainless steel sinks will get scratches. These are usage scratches and will blend in with the overall finish of your sink over time. There are steps that can be taken to reduce the appearance of scratches:  
Use a nylon pad with an iron free abrasive polishing compound. Follow the direction of the original polish lines to blend out the scratch in a small area. Be cautious not to overdo the process. A too aggressive procedure will result in a bright spot.
- **Water Quality**  
Regular routine cleaning can usually prevent lime scale deposits from hard water. Do not allow excessive build up before treating. Soaking in a 25% vinegar solution can treat hard water spots. Periodically rub with a synthetic scouring pad, then rinse and towel dry.
- **Rust Marks**  
If you develop rust marks due to presence of or contact with materials containing iron, swab sink with a sponge dipped in a diluted solution of (10-15%) nitric acid (HN03) and follow with routine cleaning. Avoid prolonged contact of materials containing iron with your stainless steel sink.

### Do's and Don'ts

- Do regular routine cleaning rather than an occasional aggressive single cleaning.
- Only use cleaners that state "SUITABLE FOR STAINLESS STEEL".
- Always rinse and dry as the final step in a cleaning procedure.
- If there is any accidental contact of the sink with photographic chemicals or soldering fluxes, immediately rinse and clean the sink with water.
- Do not leave low-carbon steel or iron kitchenware in the sink.
- Do not leave rubber patches, wet sponges, cloths, cleaning pads, or dishpans in the sink.
- Do not use coarse abrasive powders, metallic scourers such as steel wool or brushes with metal bristles.
- Do not leave standing solutions of chlorine bleach and water in the sink.
- Do not allow liquid soap or other cleansers to dry on the surface of the sink.
- Do not leave food with high-salt content such as pickles, béarnaise sauce or mustard in the sink.
- Do not use cleaning products containing silver, sulfur or hydrochloric acid.
- Do not leave metal or rusted materials in the sink.
- Do not rub the sink with metal scrubbing pads.
- Do not use the sink as a cutting board.

### LEGAL DISCLAIMER:

- This instruction guide is done as a public service to customers of Dawn Kitchen & Bath Products, Inc. ("Dawn"). For special situations or further assistance, please consult professionals.
- All products should be inspected by customers upon receipt and before any preparation for installation. Any defective product should be reported immediately and should NOT be installed.
- Requirements may vary for installation in a granite, marble, stone, or butcher block countertop.
- Installation by professional installers is highly recommended. Dawn assumes no liability for any damages incurred through the use of information provided in this publication or the installation.