

# Tidal

## Guide to Care and Maintenance of Stainless Steel Sinks

- Rinsing and basic cleaning of your sink on a regular basis is the best form of maintenance.
- We strongly recommend the use of a mild liquid detergent and soft cloth or sponge to clean your sink.
- Towel dry your sink after each use to prevent mineral deposits (or other chemicals, commonly found in water sources) from building up on the surface of the sink.
- Certain food (common examples are fruit, juices, pickles, coffee, alcohol, as well as products with an elevated salt content) can cause damage to the sink surface if left for a prolonged period of time. To avoid this damage, rinse your sink thoroughly after each use.
- Minerals, lime, and/or other chemical deposits may build up in your sink over time, causing your sink to appear dull, or stained. To remove these deposits, try using a weak solution of vinegar and water, followed by a thorough rinsing, then towel dry.
- Tidal Sinks Plus Ltd. offers stainless steel grids for the majority of our products. The regular use of a grid in your sink will minimize scratch marks and dents from heavy pots, kitchen utensils, or other such objects.
- To maintain a high luster on your sink, the use of a stainless steel cleaner is recommended.

### **AVOID THE FOLLOWING:**

- Avoid leaving liquid soap and/or cleaners to dry on the surface of the sink as most brands contain chemicals that can either stain, or negatively affect the luster of the sink.
- Chlorine bleach or chlorides are commonly found in dishwashing products. Should these solutions remain in your sink for extended periods of time, or allowed to dry in your sink, they could cause damage and/or staining to the surface of your sink.
- The use of steel wool pads is strongly discouraged. Aside from the scratch marks left behind, steel wool pads often leave small particles (typically iron particles) embedded in the surface of the sink that will rust, thereby giving the appearance that the sink itself is rusting.
- We strongly discourage the use of any abrasive material and/or cleaner, as these may cause irreparable scratches in your sink.
- Cast iron skillets, cans or other metal/iron items should not be left in your sink for prolonged periods of time. The combination of iron and moisture on stainless steel can cause your sink, as well as the items themselves, to appear rusted and/or stained.
- Fruit or juices should be rinsed immediately as they contain citric acids which over time can damage the surface.
- We recommend that you remove rubber mats and/or protectors from your sink after each use. Bacteria can grow under these items and could lead to staining / discolouration of the sink surface, as well as the item itself.