Stainless Steel Sinks

Stainless steel sinks aren't "perfect"; no material is perfect for *all* conditions/situations. We are not aware of any material that is more durable and more "ideal" for sinks than quality stainless steel.

Stainless steel sinks are made from nickel bearing stainless steel. The mellow satin surface is compatible with any décor and color scheme. It is timeless and elegant, and like fine silver, its beautiful finish becomes lovelier with use and age. A quality stainless steel sink, with proper care and maintenance, will give you a lifetime of service.

Why Stainless Steel is "Stainless":

When the chromium in the stainless steel is exposed to oxygen an invisible layer of chromium oxide (Cr_2O_3) is formed. This layer is impervious to water and air giving the stainless steel exceptional corrosion resistant properties.

6 Reasons Why We Like Stainless Steel Sinks:

- **Tough** - Stainless steel is more durable than porcelain and cast iron, and more forgiving than composites. Stainless steel sinks won't chip, nick or crack. Thin stainless sinks can get dented, but "cheap" sinks of any other materials tend to have less life (longevity) than a "cheap" stainless steel sink.
- **Luster** - Stainless steel will not rust, stain or fade, and the finish resists scratches. It keeps its luster longer while other materials will show their age.
- **Absorbs Shock** - Stainless steel sinks on impact will "give" to cushion glasses and dishes against breakage.
- **Easier to Clean** - Stainless steel retains its luster when cleaned with household cleanser and a soft towel. Healthcare facilities trust stainless steel sinks due in part to their sanitary surface.
- **Greater Capacity** - Stainless steel has strength and flexibility that allows for deeper sink bowls. It has more overall usable space than porcelain or cast iron.
- **Compliments Any Décor** - Stainless steel sinks have clean lines and a cool texture that reflect surrounding colors and patterns. Also, it compliments any décor long after trendy colors are out-of-style.

Chlorides:

Today, chlorides are found in most soap, detergents, bleaches and cleansers; chlorides can be aggressive to stainless steel. However, chlorides are very water-soluble. Therefore, thorough rinsing of your sink after each use to remove any chloride residue and a weekly scouring is all that is required to keep your sink looking bright and shiny.

Scratches

Like many metallic surfaces, your stainless steel sink will scratch. These are merely usage scratches and over time will blend into the overall finish of your sink.

Water Quality

The quality of your water can affect your sink's appearance. If your water has high iron content, a brown surface stain can form on the sink giving the appearance of rust. Additionally, in areas with a high concentration of minerals, or with over-softened water, a white film may develop on the sink. To combat these problems, we suggest that the sink be towel dried after use, and again, on a weekly basis, the sink should be cleaned.

Food

Heavy salt concentration or foods containing high levels of salt should not be allowed to dry on the sink surface. Rinse your sink thoroughly after use.

Cutting

Your sink is designed to serve as many things, but should not be used as a cutting board or chopping block. This type of use will lead to deep scratches in the sink finish and will dull your knives.

Routine Care:

- **Most dirt & stains:** Use soapy water or ammonia-based cleaner.
- **Watermarks:** Wipe with damp cloth then towel dry.
- **Disinfecting:** Occasionally wipe surface with diluted household bleach (1 part water /1 part bleach).
- **Maintenance:** Occasionally clean by filling the sink one-quarter full with a 50/50 water/bleach solution. Let soak for 15 minutes, then wash sides and bottom as solution drains and thoroughly rinse.

Precautions:

- **Do...** It is best to rinse sinks thoroughly after each use. Thorough rinsing can be done by running the water for a few minutes and rubbing the cleaned area with a sponge.
- **Do...** Avoid exposing sink to strong chemicals, such as paint removers, oven cleaners, etc. If contact occurs, quickly flush the surface with water.
- **Do...** Run cold water when pouring boiling water into sinks to try to minimize temperature shock. With stainless it isn't as important to remember that compared to other materials though.
- **Do...** Towel dry after each use to prevent mineral deposits from building up on the surface of the sink (although with a good quality stainless sink you can buff it back to the original "new" finish even after many years of scale and mineral build-up.
- **Do...** Scour the sink once a week, being sure to rub in the direction of the satin finish lines (best not to purchase a "mirror" finish).
- **Do...** Remove nail polish with a non-acetone based nail polish remover and flush with water.
- **Don't...** Allow food or beverage residue, metal canned products, or mild steel or cast iron cookware to remain on sink surface for long periods of time as this can result in permanent staining of the sink.
- **Don't...** Cut directly on sink surfaces.
- **Don't...** Set hot pans directly into sinks.
- **Don't...** Scour the sink across the satin finish lines. Scouring across the satin finish lines can damage the original sink finish.
- **Don't...** Allow liquid soap or other household cleansers to dry on the surface of the sink. Most brands contain chemical additives, which will affect the finish.
- **Don't...** Use drain cleaning products that contain sulfuric or hydrochloric acid.
- **Don't...** Leave standing solutions of chlorine bleach and water in the sink for extended periods of time. Chlorides, which are found in most soaps, detergents, bleaches, and cleansers, are very aggressive to stainless steel. If left on the sink too long they can cause surface pitting.
- **Don't...** Use a steel wool pad to clean your sink. Steel wool pads have a tendency to break apart and small particles of steel can become embedded in the surface of the sink. The steel particles will rust and will give the appearance that the sink itself is rusting.
- **Don't...** Use rubber mats or dishpans in the sink to protect the finish. Leaving rubber mats or dishpans in the sink can lead to surface rust or possible pitting. Instead use stainless steel bottom grids. If you do use mats or dishpans please remove them after each use.
- **Don't...** Leave wet sponges, cloths, or cleaning pads on the sink. This can lead to surface rust.