



**HOWDENS**



Your product care and  
maintenance guide

# Looking after your Sink

As one of the most used features in the kitchen, your sink will be vulnerable to daily wear-and-tear. Categorised by material, follow the information below to ensure your sink stays sparkling clean.

## Stainless Steel

Stainless steel sinks are robust, however still need to be taken care of to ensure they stay looking their best.



### Recommendations

- Use mild cleaning agents to remove rust marks if present
- Take care when using plastic washing up bowls as particles of grit or glass can become embedded in the base of the bowl and scratch the sink
- Always rinse your sink with water after cleaning or preparing food
- Dry your sink after use
- For tough stains, use a stain remover
- Clean along the grain to prevent marks



### Avoid

- Leaving debris underneath the washing bowl as it can stain the sink over time
- Leaving wet cloths, pads, or containers on the sink
- Silver Dip cleaners
- Abrasive cloths and cleaning products
- Using bleach



Lamona Broadstone Open-Fronted Sink

## Composite

Composite sinks are hard wearing with a scratch-resistant coating. With regular cleaning, they will continue to look their best for years to come.



### Recommendations

- Clean regularly with hot, soapy water and a soft cloth
- To remove limescale deposits use a 50% mix of water and white wine vinegar, rinse thoroughly afterwards
- Use a nylon scratch pad or toothbrush on difficult areas
- Always rinse your sink with water after cleaning or preparing food
- Dry your sink after use
- For tough stains, use a stain remover



### Avoid

- Leaving debris underneath the washing bowl as it can stain the sink over time
- Abrasive cloths and cleaning products

## Ceramic

Ceramic sinks are crafted from premium fireclay and are durable with a non-porous smooth surface.



### Recommendations

- Clean regularly with hot, soapy water and a soft or microfibre cloth
- To remove limescale deposits use a 50% mix of water and white wine vinegar and rinse thoroughly afterwards
- Use a nylon scratch pad or toothbrush on difficult areas
- When pouring boiling water into the sink turn on the cold tap first, so that the water in the bowl is a mixed temperature
- If metal marks occur, remove by using a ceramic rubber
- Always rinse your sink with water after cleaning or preparing food
- Dry your sink after use
- For tough stains, use a stain remover



### Avoid

- Leaving debris underneath the washing bowl as it can stain the sink over time
- Highly concentrated drain cleaners containing hydrochloric or sulphuric acid
- Alternating between very hot and cold substances in the sink as the rapid expansion or contraction may cause cracking
- Abrasive cloths and cleaning products