



## CLEANING TIPS

### TAKE CARE TO AVOID:-

- Dropping sharp objects such as kitchen knives directly onto your sink. These could chip the surface.
- Dropping heavy based pans or other kitchen utensils onto your sink, especially vulnerable areas such as the rim edge, as this could result in chips or cracks.
- Leaving wet cleaning aids on the sink (such as cloths, pads, containers). As the water evaporates off, a mineral or limescale deposit is left behind on the surface.
- Using your sink to cut food. A wooden chopping board is recommended for this purpose.
- Placing hot pans on the surface of the sink. Your sink can withstand very high temperatures of up to 250°C. Hot pans straight from the hob or oven often exceed this temperature however and could mark or cause crazing to the glaze.
- If bleach is necessary to clean the overflow or waste outlet, squirt into the hole, leave for 2-3 minutes only, then rinse thoroughly with clean water. Under no circumstances leave in contact with the surface for longer than 30 minutes as this will cause damage to the stainless steel fittings.