

# UPKEEP AND CARE

Your sink will last longer if it is taken care of properly. Correct care also helps to keep it looking attractive for a long time.

## 1. ROUTINE CARE

The best way to clean the sink is to use a soft cloth or sponge, with commonly available detergents diluted in warm water. Strong detergents should not be used.

The surface of the sink should be washed with water, drying the damp parts with a spongy cloth. This will help prevent the formation of limescale marks, especially on dark-coloured sinks.

## 2. REMOVING STUBBORN STAINS

Traces of stubborn dirt can be removed with a cloth soaked in diluted bleach or alcohol or, in extreme cases, with acetone.

After this, rinse the surface well with water.

## 3. SPECIAL CLEANING

The sink is composed of a mixture with a high percentage of inert fillers that make the product very hard and strong. This particular characteristic may cause streaking due to the continual rubbing of metal pans. The streaks are due to the release of small particles of metal, which can be removed with a brush (like Scotch Brite), together with commonly used detergents.

## 4. FURTHER RECOMMENDATIONS

Do not use highly alkaline substances like ammonia or caustic soda.

Do not put pans or coffee-pots that have just been taken off the heat (which sometimes reach 500°C) directly in the sink.

Do not pour boiling oil into the sink, as this could deform the drain pipes.

Do not cut food directly in the sink. Chopping boards should be used for this purpose.

Limescale residue can be removed with vinegar or acetic acid.



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**Living 500**

Iroko chopping board

Stainless steel basket