

# Sink Care Maintenance Guide

Thank you for choosing Sergio Sinkware

## GRANITE

Although granite sinks are extremely durable, heat, scratch and stain resistant, to keep them looking great, they still require regular care and attention. Read on for the do's and don'ts of caring for your new granite sink:



### DO

- **Always read manufacturers recommendations before using any cleaners.**
- Use gentle cleansing agents such as a standard dishwashing detergent.
- A microfibre cloth will help to pick up stains and gently clear away food debris.
- Keep the sink dry when you are not using it, this will prevent water and lime deposits as well as food debris drying and becoming harder to remove.
- A mild solution of water and vinegar works well to remove mineral deposits that may build up.
- Occasional use of a granite specific cleansing agent provides a heavy duty clean.
- Food grade mineral oil lightly and evenly applied with a soft cloth and then buffed off with a clean, dry cloth will restore lustre and add protection to the sink – suggested application 6 - 12 monthly.
- For tough marks, buff gently using the rough side of a kitchen sponge.

### NOTE:

*Magic Eraser sponges (available from supermarkets and Hardware stores are one of the best items we have found to clean and maintain a granite sink).*

### DON'T

- Avoid the use of harsh abrasive cloths.
- Do not use cleaners that contain chlorine or have a high alkaline content (generally it is advised to avoid all household cleaning agents).
- Do not drop sharp objects into your sink.
- Do not pour paint or grout materials into the sink.
- Hard water increases the likelihood of lime build-up which, can show as a white film on your sink. Make sure to wipe, rinse and dry after each use.

## STAINLESS

Stainless sinks come in a variety of shapes, sizes, finishing textures and stainless grades. Both the SERGIO and PICASSI stainless sinks are 18/10, 304 grade stainless steel; with the SERGIO being 1.2mm thick brushed stainless and the PICASSI ranging from 0.8mm satin finish to 1.00mm silk finish.

Stainless sinks are timeless but still need regular cleaning to maintain their look and preserve them through the years. Without regular cleaning your sink will become “tea-stained” which can look like it is rusting. As durable as stainless is you will always get scratches from the first time you use it. Over time these will become more uniformed and add to the look of the sink. However, scouring marks from cleaning are something to avoid.



### DO

- **Always read manufacturers recommendations before using any cleaners, especially on coloured stainless sinks.**
- Always clean and dry your sink with a clean soft cloth.
- Rinse your sink thoroughly, including corners, after each use.
- Towel dry your sink with a dry, soft, absorbent cloth after each use. This prevents mineral deposits in the water from building up on the surface of the sink as well as preventing water spotting.
- All sinks should be cleaned at least once a week using soapy water and a soft cloth or sponge, then thoroughly rinsed and towelled dry. Be sure to rub stainless steel sinks in the direction of the stainless lines. Dishwashing liquid, Jiff or natural cleaners such as white vinegar and/or baking soda are recommended as are Magic Eraser Sponges.
- Use of specified stainless cleaning liquids <https://cabro.co.nz/product/sergio-stainless-solution-200ml-incl-cloth/> can help existing scratches become less noticeable and puts a protective coating over the area. Make sure the cleaning solution is applied thinly and evenly and buffed off.

### DON'T

- Don't use or leave chorine/chloride or any cleaning agent that contains Sodium Hypochlorite as these will perish the stainless.
- Don't leave fruits or juices, red wine marks on the sink; rinse immediately as they contain citric acid/tannins which over time can etch and stain the surface.
- Don't leave bars of soap, wet sponges or cleaning pads on/in the sink as these can dull and possibly pit the stainless surface.
- Don't keep harsh (acid, chlorine, bleach) chemicals under sink. Fumes released can react with the base of the sink causing corrosion.
- Don't use metal cleaners or polishes.
- Never use steel wool, wire brushes or abrasive cleaning tools as these will deeply scratch the stainless.

## CERAMIC

Ceramic sinks, these are the easiest sinks to clean but care must always be taken so as not to chip or crack the ceramic as once the egg-shell effect becomes evident it is really hard to stop it spreading and the cracked areas will never look white and will be more prone to picking up food/drink stains.



### DO

- **Always read manufacturers recommendations before using any cleaners.**
- Always use a soft cloth for both applying cleaning agent and buffing.
- Always thoroughly rinse the sink after use to remove any food scraps/liquid stains.
- Keep the sink dry when not using it as helps prevent water spotting.
- Regular weekly cleaning using dishwashing detergent, Jiff, Magic Eraser Sponge or baking soda.
- Always thoroughly rinse and dry the sink after cleaning.

### DON'T

- Drop metal items into the sink as this can damage the ceramic glaze.
- Leave corrosive liquids/heavy tannin-based items in the sink as this will increase the level of cleaning required to remove stains.
- Use abrasive cleaning sponges/cloths/scrubbing brushes e.g. wire wool, steelo pads etc.