

Properties

Stainless steel remains the most popular medium for kitchen sink production. It's not difficult to realise when you consider its main attributes:

Heat Resistant

Stainless steel is highly heat resistant, so much so that hot pans straight from the stove can rest safely on the sink - a Highly useful thing when juggling the pasta.

Hygienic

A totally non-porous surface that is easy to clean and consequently more hygienic.

Impact Resistant

Stainless steel is the most forging material for impact and is the least likely material to damage your best china or glassware whilst remaining unscathed itself.

Scratches

Although we only used the best 1810 stainless steel to create our sinks. Light scratches will still occur, but they are nothing to worry about. This is completely normal and will eventually disappear into the patina of the sink.

Caution

Avoid using plastic washing-up bowls, as particles of grit can become impregnated in the base of the bowl and act like sandpaper causing permanent scratching to the surface.

Bleach & Acids

These are found in almost all general cleaning solutions and detergents and if left on the sinks for long periods can be damaging. They are water soluble, however, if you rinse away residues after each use, no harm will be caused.

Routine Cleaning

Daily: We suggest always rinsing down your Clearwater stainless steel sink after every use, then a wipe over to dry with a microfibre cloth.

Regularly: We strongly recommend using our recommended stainless sink cleaner **Cramer - Email Star**, a sensitive acid free cleaner. Available from your sink Retailer or Direct from the contact details below.

Rusting

Stainless steel doesn't have the properties to rust. Rust marks are caused by iron particles from external sources, resting on the sinks surface. To remove these marks use our recommended stainless steel cleaner **HG Steel Polish**. Available from your sink Retailer or Direct from the contact details below. A few applications may be required. To prevent rust marks, always keep the sink clean and dry when not in use.

Limescale

In hard water areas limescale can build-up on the surface and become visible when stained by food and drink.

We recommend regular cleaning with a solution of 3-parts hot water and 1- part white vinegar or specific limescale cleaners can be used for example Viakal.



20 Year Warranty

We guarantee to replace or repair any Stainless steel sink due to manufacturing defects within 20 years from the date of purchase. The warranty does not cover normal wear and tear, accidental damaged, scuff, scrapes or dents, improper installation or care. The owner must follow and use the care and cleaning instructions provided. Accessories and waste fittings are not included in this warranty. Proof of purchase must be provided.