

MAINTENANCE INSTRUCTIONS FOR STAINLESS STEEL BASINS

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Please inspect all parts carefully **after** you purchase and **before** installation. Bates & Bates does not warranty the finish of its products **after** installation.

- 1) Wipe basin **after** installation and **before** first use.
- 2) Do not allow water spots to dry on fixture. Dry them with a clean soft cloth.
- 3) Use a water base stainless steel cleaner and polish to clean and polish. 3M or Flitz brand products work well. This will add a temporary protective coat.
- 4) Never use cleaners with abrasives, soft scrub, Clorox or Drano type products on this finish.
- 5) Stubborn water spots on the satin finish can be removed with a mild-abrasive polish such as Soft scrub cleaner

PRODUCT AWARENESS

Stainless steel has **NO** protective coatings. The best maintenance is regular cleaning. Rinse and towel dry to minimize maintenance problems. Do not use steel wool pads to clean the sink. Moisture that is trapped on the surface of the sink can lead to staining of the sink. Chlorine is potentially harmful to stainless steel. Certain acidic or salted food can lead to pitting if not cleaned from sink surface. Strong drain cleaning chemicals containing acids can attack the surface of the sink.

To keep your basins beautiful: **KEEP THEM CLEAN AND DRY.**

IMPORTANT

It is the responsibility of the customer to check for defects before installation. Bates & Bates does not guarantee our stainless steel to match any other manufacturers finishes.

MAINTENANCE TIPS FOR STAINLESS STEEL BASINS

Noted for its durability, stainless steel shines like silver when it's new. However, over time, its appearance can become dull. With proper care and maintenance, though, stainless steel products can last a lifetime.

The best maintenance is frequent cleaning. Rinse all stainless steel thoroughly with water and rub the surface with a sponge. Then towel it dry to prevent mineral deposits from building up on the surface.

Usage scratches will develop into a uniform finish over time. Scotch Brite pads are recommended to remove scratches on "satin" finished stainless. Use light hand pressure and follow the grain of the finish to blend out a scratch. Never use steel wool or metallic scouring pads, which will leave a residue of iron particles. They are not visible to the eye, but over time they will lead to rusting and corrosion. Scrubbing across the grain will show as a scratch.

Chlorides, which are found in most detergents and cleansers, can adversely affect stainless steel. If left on the sink too long, they can cause surface pitting. Do not leave cast-iron cookware on stainless steel for long periods. The presence of iron and moisture can lead to surface corrosion and staining.

To remove streaks, rub stainless steel with olive oil. To clean and polish, moisten a cloth with undiluted white or cider vinegar and wipe clean. Remove heat stains from counters by rubbing with club soda.