



How To Care For And Maintain Your Stainless Steel Sink Or Faucet

All DAKOTA™ stainless steel products are made of Type 304 stainless steel, featuring premium grade 18/10 chromium-nickel that is hygienic, corrosion and scratch resistant and durable and is easy to care for the lifetime of your sink.

How to clean stainless steel

Stainless steel is remarkably easy to clean. You can quickly remove fingerprints, dust and ordinary stains simply by rubbing the stainless with a clean, damp cloth and wiping dry. It's no problem at all to remove stubborn or sticky materials such as burnt-on grease, dried food particles, and coffee stains if you follow the suggestions offered below. With reasonable care, your stainless steel will stay new-looking for years to come.

Food and common stains

To help prevent food from hardening on your stainless steel sink, soak it in hot water as soon as possible after it is used. Then wash it with a common soap or detergent. If foods should harden on your sink, wait a few minutes as the hot water soaks, and then give it a gentle scrub with a cloth or soft brush. For a highly polished, lustrous or mirrored surface, a stainless steel pad is likely to mat the finish and should not be used. Always dry your sink after cleaning with a soft cloth to avoid water mineral spotting. To remove hard water mineral deposits or coffee stains, fill the sink about a quarter of the way with water and vinegar or phosphoric acid. Follow with cleansing powder then rinse and dry.

Hard to clean stains

For slightly more difficult applications, you may use any of the following: (1) ammonia in water (2) detergent in water or (3) baking soda, vinegar or turpentine. Follow these with a thorough washing and hot water, then rinse and dry with a soft, clean, cloth. For a high polish, apply a mild abrasive cleanser and rub in the direction of the polish lines to preserve the original finish. You must always be careful not to rub in dirt that is on the metal surface when you clean. This is especially important if your stainless sink is buffed to a mirror finish and has no polish lines.

ALWAYS

- Clean everyday by thoroughly rinsing with a mild soap, warm water and wipe dry.
- Rub lightly with a soft cloth in the direction of grain lines on a regular basis for additional preventive cleaning.
- Keep the sink free of any standing water as this can cause a buildup of mineral deposit, which can affect the appearance of your sink.
- Any stubborn stains should be removed by scrubbing in the direction of the grain with a mild abrasive such as Comet. Always rinse the sink after using any cleaning agent and wipe dry.
- Clean any mineral deposits built up over time with a mild solution of vinegar and water followed by a thorough flushing with water.
- Remove any scratches with a Scotch-Brite pad and cleaning agent rubbing in the direction of the grain.

NOT RECOMMENDED FOR MIRROR FINISH.

NEVER

- Leave water spots, steel cookware or utensils in the sink for lengthy period; iron particles often develop rust spots in the stainless steel surface.
- Use a steel wool or scoring pad as it damages the sink surface and causes discoloration.
- Let household cleaning agents or bleach sit in your sink for long periods of time as this may ruin the finish of your sink.
- Leave rubber mats, sponges or cleaning pads in the sink overnight as this will trap water and could stain and discolor the sink surface.
- Use any drain cleaning products containing sulfuric or hydrochloric acid as this will attack the sink. Silver cleaners can also contain acids that will damage the sink surface.
- Use the inside of the sink as a cutting surface.

