Use and Care Manual

FRANKE

How to clean your Franke kitchen sink

A clean kitchen is a wonderful kitchen. That's why we've specifically designed our products and systems for easy to maintenance. So you can feel comfortable and confident every time you use your kitchen. Learn the best way to keep your Franke products performing well and looking great.

General maintenance is wonderfully simple

Increase the lifespan of your Franke products and prevent the buildup of dirt and limescale by simply wiping down your sink and worktop surface with a damp cloth and soapy water. This simple tip will keep your products looking great. Discover more top cleaning tips below.

Cleaning and caring for fireclay

Franke Fireclay is one of the most hygienic and easiest to clean surfaces available. Just wipe your fireclay with a moist cloth and apply some mild liquid soap for a simple and effective cleaning solution.

Everyday tips

For everyday cleaning of your fireclay sink, using a soft cloth or sponge with some mild liquid soap or any vinegar-based cleaner is ideal.

Stubborn stains

In rare cases, metal objects like forks and knives may leave stains on ceramic surfaces if left for long periods of time. To get rid of this type of stain you can use the same sort of cleaners made for glass and ceramic cooktops. These can usually be found at your local appliance or hardware store.

What to avoid

- Scouring liquid or scouring powder
- Highly concentrated drain cleaners
- Cleaners for faucet fittings and steel

Caring for stainless steel grids

- Clean with mild soap and rinse after each use
- It's ok to occasionally clean your grid by putting it on the top rack of your dishwasher
- The vinyl coating may melt when if it comes in contact with very hot utensils, pots or pans
- Avoid the use of scouring pads, abrasive cleaners, harsh detergents, vinyl solvents or substances containing hydrocarbons or ketones
- Prolonged contact with foods like berries, tea, coffee grounds, spaghetti sauce, etc. may stain the coating