



CARE AND MAINTENANCE

TopZero stainless steel sinks are made from premium quality chrome nickel steel which is highly resistant to staining, rust and corrosion – it won't chip, craze, flake or break.

The high quality TopZero sink is made from 18 gauge, type 304 surgical grade stainless steel for maximum durability. Stainless steel is an extremely durable surface; it can, however, be scratched or scuffed. When scuffing does occur, please remember that this is normal and the effect will become uniform with age. The high quality stainless steel does not lose its attractive shine.

Daily Care, and Recommended Cleaning Products:

Regular cleaning is important to maintain the appearance of your TopZero sink. Wipe with a soft, soapy cloth, rinse and dry after every use. Drying is very important to eliminate any film build-up that may develop from hard water deposits. All that is generally required is a simple liquid soap and a dish rag. Some of the cleaners that also work, only if needed, are Bar Keeper's Friend™, Zud™, Comet™, Flitz™, Soft Scrub™ and Mr. Clean™.

Scratching:

Stainless steel, like all metallic surfaces, will scratch. These scratches will blend into the overall satin finish of your sink over time. Do not use your sink as a cutting board or chopping block. This type of use may cause deep scratches in the finish of your sink.

Tough Stains and Rust:

Most stains are a result of water-borne minerals. Such stains are often seen as a rainbow effect and can generally be avoided with the daily care recommendations above. Rust stains are a result of iron particles from an outside source (i.e., water, cookware, etc.) and can be removed with cleaners containing oxalic acid. Steel wool pads leave tiny particles that will develop into rust spots. Stainless steel is, by itself, metallurgically incapable of rusting.



Regular Maintenance:

- Scratches can be blended in using the fine (white) 3M Scotch Brite pad and Inox cream, if desired. Always wipe with the grain, rinse thoroughly and dry when finished.
- The most important maintenance requirement for any stainless steel sink is to thoroughly rinse and wipe out the sink after each use with a dish rag or paper towel. Remaining water, food, soap residue and mineral deposits may remain on your sinks surface after use if not rinsed thoroughly, and if left there may mark your sink, requiring more intensive cleaning later
- When scouring your sink (with a 3M Scotch-Brite™ pad), which may be done periodically only if needed, ensure that you rub in the direction of the satin finish grain lines. Do not scour across the satin finish grain lines. This will damage the lustrous satin finish of your sink.
- Never leave soaps, detergents or other cleansers on your sink's surface to dry. Most contain chlorides and chemicals that could, if left on the sink's surface, damage it.
- Do not soak your sink with solutions of bleach. Bleach, and most soaps and detergents, contain chlorides that will damage your sink if left on the surface for an extended period of time.
- Do not use steel wool on your sink. Steel wool can break down and leave small steel particles on your sink's surface that will rust. If aggressive cleaning is needed, use a 3M Scotch-Brite™ pad.
- Do not leave wets sponges and cloths in your sink. They may lead to surface rust.
- Water quality in your area may affect your sinks appearance. When water has a high iron content, it may leave a brown stain on your sink. Over softened water will leave a white film on the sink's surface. Thorough rinsing and towel drying will help alleviate these issues.
- The use of rubber mats is not recommended as they may cause possible pitting or surface rust. If mats are used, remove them from your sink after each use.