

## CARE AND MAINTENANCE GUIDE

Your Karran fireclay sink is crafted from the highest-quality materials. With proper care, it will last a lifetime. Cleaning and maintaining your sink is simple—just follow the care guide below.

### **Everyday Cleaning**

For everyday use and normal residue, clean your sink with water, a non-abrasive cleaner (such as liquid dishwashing soap, Bar Keepers Friend, or Soft Scrub with bleach), and a soft cloth. Rinse thoroughly and dry after each use to prevent water spots and soap film buildup.

### **Metal Abrasions**

Metal marks from pots, pans, or cutlery can appear during regular use. Use a rub-out sponge (such as a Mr. Clean Magic Eraser). Follow up by cleaning your sink with water, liquid dishwashing soap, and a cloth. Rinse well and dry.

### **Limescale or Calcium Buildup**

- Vinegar method: Mix equal parts vinegar and water. Apply to the affected area and let sit for 20 minutes. Scrub gently with a Mr. Clean Magic Eraser, rinse well, and dry.
- Commercial cleaner method: Use a limescale or rust remover such as Lime-Away or CLR, following the product's instructions. Rinse thoroughly and dry.

### **Stubborn Stains**

Use a mild abrasive cleaner such as Bar Keepers Friend with a soft scouring pad. You may also use a diluted bleach solution—mix one part household bleach with one part water, spray over the sink's surface, and let sit for one hour. Scrub with a Mr. Clean Magic Eraser, rinse thoroughly, and dry. Use as needed.

### **To Prevent Permanent Damage**

- Do not leave soaps, detergents, or other cleaners to dry on the surface. Many contain chlorides and chemicals that may cause damage.
- Avoid soaking your sink in concentrated bleach or harsh chemicals.
- Never cut food directly on the sink's surface.
- Do not leave sharp or metal objects in the sink for extended periods.
- Avoid using abrasive cleaners, sanding tools, or steel wool, as these may dull the finish or void the warranty.