

Caring for your new Steel Sink and Faucet

MoSER sinks and faucets are crafted from the highest quality heavy-gauge, type 304 18/10 stainless steel. 18/10 represents the metallurgic construction of the stainless steel: 18% chromium for greater reflection and shine; and 10% nickel for strength and resistance to corrosion. Although this combination makes stainless steel one of the most durable surface material, it can nonetheless be damaged if proper care and maintenance is not respected.

Recommendations for ongoing care and maintenance of your MoSER stainless steel sink and faucet are listed below.

Daily basic preventive maintenance

- » Simple attention to your sink's appearance on a daily basis is often the key to longer lasting beauty. Begin by cleaning your sink after each use with a soapy sponge or cloth, then rinse thoroughly with warm water and dry with a towel using a dabbing motion. This will eliminate water spots and streaks, which occur if water drops are left to dry in the sink. Remember that most soaps, cleaners and detergents contain chlorides, which, if not removed, may cause pitting, and stains on the stainless steel surface.
- » Your faucet should be cleaned, wiped and towel dried every day to minimize water spots and streaks. Your stainless steel sink and faucet are easy to keep clean and simple everyday maintenance, as outlined above, will ensure its long lasting beauty.
- » The best method of "preventive maintenance" is to ensure that the sink is clean, dry and exposed to room atmosphere when not in use.

Monthly maintenance

- » Many detergents and soaps used for washing dishes may not be thoroughly effective in removing all residues present on the sink surface. The best result can be obtained by direct application of a cleaning product specifically formulated for stainless steel sinks. Be careful that some stainless steel cleaning products are mildly abrasive and should be used only after carefully reading the manufacturers instructions.
- » Anytime the sink or faucet is cleaned the final step is to give it a thorough rinse and then wipe the surface dry.

Additional potential hazards to avoid

- i Allow liquid soap or other household cleaners to dry on the surface of the sink. Most brands contain chemical additives which will affect the original high lustre of the sink.
- ii Leave standing solutions of chlorine bleach and water in the sink for extended periods of time. It is not recommended that undiluted chlorine bleach be used on your sink. The risk of damage is proportional to the concentration of chlorine and the amount of time the surface is exposed.
- iii Use steel wool pads to clean your sink. They will scratch the surface and they will break apart and small particles of steel can become embedded in the surface of the sink. These particles will rust and give the appearance that the sink is actually rusting.
- iv Use rubber mats in the sink to “protect” the finish. Leaving these type of items in the sink can lead to surface rust or possible pitting since the sink surface does not dry properly. If you do use mats remove these after each use.
- v Leave wet sponges or cleaning pads in the sink. Trapped water can lead to staining or discoloration of the sink surface. This can also lead to surface rust.
- vi Leave any mild steel or cast iron cookware, implements or cans on the sink surfaces for extended periods of time. The combined presence of iron and moisture can only lead to surface corrosion and staining of the sink.
- vii Use your sink as a cutting board. This type of use will lead to deep scratches in the sink finish and will dull your knives. Use of proper cutting boards is recommended.
- viii Allow chemicals to sit in your sink. Chemicals such as sulphuric acid, hydrochloric acid are present in many products such as drain cleaners and silver dip cleaners. If these products are accidentally spilled onto the stainless steel surface immediately rinse and clean the sink.