

FIRECLAY & PORCELAIN-COATED SINK CARE & MAINTENANCE GUIDE

Fireclay & Porcelain-Coated Sink – Care & Maintenance Guide

Fireclay and porcelain-coated sinks bring timeless beauty and a refined touch to your kitchen or bath. With regular care, these durable sinks will maintain their glossy, smooth finish for many years. Here's how to care for them properly:

Daily Cleaning

- **Rinse thoroughly:** After each use, rinse your sink with warm water to remove food, soap, and debris.
- **Use a soft cloth or sponge:** Wipe down with a mild dish soap and a non-abrasive sponge. Avoid scouring pads or stiff brushes that may scratch the surface.
- **Dry regularly:** Use a soft microfiber cloth to dry the sink and prevent water spots or mineral buildup.

Weekly Maintenance

- **Deep clean:** Use a gentle cleanser like baking soda, Bar Keepers Friend (non-abrasive version), or a porcelain-safe cream cleaner. Rinse thoroughly and dry.
- **Shine it up:** A light buff with a soft cloth and a few drops of mineral oil can help restore shine and repel residue.

What to Avoid

- **Abrasive cleaners:** Avoid steel wool, scouring powders, or gritty scrubbing tools that can dull or scratch the finish.
- **Harsh chemicals:** Bleach, ammonia, and acidic or alkaline cleaners can etch or damage the surface.
- **Sudden temperature changes:** Avoid pouring boiling water directly into the sink without turning on cold water to temper it – this can cause cracking or crazing over time.

Protecting the Surface

- **Use a bottom grid or mat:** Protects against chipping and prevents heavy pans from damaging the surface.
- **Don't drop heavy items:** Fireclay and porcelain are strong, but a heavy pot dropped in the sink can cause chips or cracks.

Preventing Stains

- **Avoid standing water:** Always rinse and wipe after use – standing water can cause discoloration, especially in lighter finishes.
- **Remove metal stains:** Stains from metal cookware or utensils can be gently cleaned with baking soda paste or a porcelain-safe cleaner.
- **Avoid dyed liquids:** Food coloring, hair dye, or heavily pigmented materials should not be left in contact with the sink.

Quick Dos & Don'ts

✔ DO:

Clean gently and often
Rinse after each use
Use a bottom grid or rubber mat
Dry with a soft towel

✘ DON'T:

Use harsh chemicals or bleach
Leave wet cast iron or metal objects in the sink
Use abrasive cleaners or pads
Expose to sudden extreme temperatures