

STAINLESS STEEL KITCHEN SINK CARE AND MAINTENANCE

Stainless Steel Kitchen Sink – Care & Maintenance Guide

A stainless steel sink is a timeless, durable choice for any kitchen. With proper care, it will maintain its beauty and functionality for years to come. Here's how to keep it looking and performing its best:

Daily Cleaning

- Rinse after use: Always rinse your sink thoroughly after each use to remove food particles, soap, and residue.
- Mild soap + soft sponge: Clean daily with a soft sponge or cloth and a mild dish soap. Avoid steel wool or abrasive scrubbers.
- Dry it down: Wipe the sink dry with a soft cloth to prevent water spots and mineral deposits.

Weekly Maintenance

- Deep clean: Use a baking soda paste (baking soda + water) or a stainless-steel-specific cleaner to scrub the sink gently. Rinse and dry thoroughly.
- Polish: Optional but helpful – a stainless steel polish or a bit of olive oil on a soft cloth can restore shine and help prevent streaks.

What to Avoid

- Harsh chemicals: Bleach, ammonia, or acidic cleaners can damage the finish. Avoid prolonged exposure.
- Steel wool or metal brushes: These will scratch the surface and leave metal particles that may rust.
- Leaving items in the sink: Don't leave wet sponges, steel utensils, cast iron pans, or food scraps sitting in the sink – they can cause discoloration or rust spots.

Preventing Scratches & Dents

- Use a bottom grid: A sink grid protects the basin from scratches caused by heavy pots and pans.
- Avoid dropping: Heavy objects can dent or scratch the sink – handle cookware and dishes with care.
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Hard Water Tips

If you have hard water:

- Dry your sink more frequently to prevent mineral buildup.
- Use a vinegar-water solution (1:1 ratio) to remove calcium or lime spots. Rinse thoroughly afterward.

Dealing with Rust Spots or Discoloration

- These are usually from foreign metal left on the sink (e.g., tin cans, metal utensils).
- Use a non-abrasive stainless steel cleaner or a baking soda paste to gently scrub the area.
- Always rinse and dry after cleaning.

Quick Dos & Don'ts

✔ DO:

Clean regularly
Rinse after use
Use a sink grid
Dry with a soft towel

✘ DON'T:

Use bleach or harsh chemicals
Leave standing water or wet rags
Use abrasive tools or pads
Leave cast iron pans or utensils to sit in the basin