

GENERAL CLEANING METHOD

Rinse and dry your granite sink completely after each use. Use microfiber towels, rag or soft sponge to rub gently in a circular motion to dry.

Use liquid dishwashing soap to remove dirt. Add a few drops of liquid dishwashing soap to a bowl, then fill up the bowl with warm water to create a cleaning solution. Remember to rinse thoroughly with warm water.

REMOVING MARKS MADE BY METAL POTS, PANS

Liquid dishwashing soap will remove such marks. For best results use the rough side of the scouring sponge (i.e 3M scotch brite), gently rub in a circular motion.

VERY STUBBORN STAINS

1. Fill up your sink with water and add biodegradable/organic washing powder (please use a concentration/ratio 40:1). A dishwasher tablet can be used as an alternative. Leave this solution max. overnight. In the following morning rinse thoroughly with warm water.
2. Use citric acid or vinegar and rub in a circular motion to remove stains. Rinse thoroughly with warm water

LIMESCALE

1. Please be aware that the quality of your water may affect the look of your sink. If you have hard, poor quality or contaminated water. Limestone or similar deposits can occur (as a stain like buildup). To avoid such an occurrence please ensure you rinse your sink after each use and dry wipe.
2. To remove limescale simply use soft limescale remover (alternatively 1 part of citric acid or vinegar or sodium bicarbonate) to 3 parts water and rub your sink in a circular motion with a scouring (3M scotch brite) pad. It is also recommended to use diluted vinegar or citric acid to remove the scale deposits. This will also remove odors and bacterial from the waste basket.
3. A 50 percent mix of water and white vinegar can be used to remove limescale deposits
4. For stubborn limescale marks or discolorations, fill up the bowl with hot water and add a soft detergent. You can also sprinkle this solution over the sink surface where there are limescale residues. Leave the solution for a minimum 2-3 hours, or even overnight. Once finished, clean with a soft sponge and a dishwashing liquid and dry.
5. If sinks are not cleaned regularly dirt residue may leave discolorations or dirt marks.

CARE & MAINTENANCE

Rub vegetable oil onto the dry sink. This will leave a protective barrier on your sink and will allow for the sink to maintain deep, natural look.

NEVER USE or DO

- Scouring liquid or powder, concentrated caustic soda or formic/sulphamic acid
- Concentrated bleach or cleaning agents containing bleach (make sure your cream cleaner is free of one), domestos
- Powerful alkaline liquids – i.e. strong ammonia, caustic soda solutions, sodium hydroxide, strong solvents, whiteners or other invasive chemicals.
- Cutlery or other sharp object to try to scrub dirt off your sink (don't drop any on the surface on the sink either)
- Never leave a wet, dirty sponge, pads, cloths on the sink for a prolonged period of time
- Never leave anything highly corrosive
- Placing hot pans, pots onto the surface of the sinks especially after running a cold water over it may cause thermal shock, discoloration or damage. Use a hot mat.
- Steel wool, twister paste, abrasive cleaning cloths, pads, sponges, brushes with rough/sharp edges, wire or wool scouring pads, nylon scratch pads - these may permanently scratch or damage surface of the granite
- Never use the drainer part as a cutting board
- Avoid leaving agents which might easily discolour the surface (coffee, tea, metal kitchen utensils)

IT'S SAFE TO USE

- Dishwashing liquid
- Scotchbrite pad/sponge, gentle nylon brush
- Biological washing powder and soapy water
- Gentle dishwasher powder (left overnight for stubborn stains and limescale)
- Diluted bleach – domestos or any other bleach can never be left in touch with the surface of the sink
- Citric acid or vinegar so long as followed by a thorough rinse