

| Care and Maintenance

STAINLESS STEEL SINKS

In order to qualify for warranty, the following guidelines for maintenance and cleaning should be followed.

To maintain the surface appearance of your Küppersbusch sink, you must follow the simple cleaning instructions listed below:

- Wash the surface regularly with mild soap and water to remove dirt.
- Use cloths and/or sponges that do not scratch the steel.
- Always rinse thoroughly with water after any cleaning chore.
- Dry to enhance the beauty of the surface.

There are products that can cause rust, discoloration or stains. These are:

- Bleach (hypochlorite). Using diluted bleach is only allowed as long as contact is immediate and followed by thorough rinsing.
- Citric acids, muriatic acids, bleach-based detergents, sodium chloride (common salt), mayonnaise, silver polish, cleaners that release active chlorine, sulfur and sulfate.

They should all be avoided. If not, the sink should be rinsed with plenty of water and then dried.



| Warning

There are products in the market that contain the substances described above. Storing them under the sink can cause fumes that condense beneath the sink, which may cause the same rust effects as the direct contact of these substances with steel.

For this reason, in recently built houses not immediately occupied, where very aggressive cleaning products are used to remove cement residue, tile joints, clay, tiles, etc., it is recommended to ventilate the room properly and regularly to prevent fumes that cause a corrosive atmosphere to affect the stainless steel.

There are also other practices that can cause rust and changes in appearance. These are:

- Using scouring powder, steel wool pads, pointed or sharp cutting tools and sharp kitchen utensils.
- Using carbon steel tools in contact with stainless steel may cause iron contamination. Contact with metal iron will produce a strong galvanic couple where, in the presence of an electrolyte (e.g., ambient humidity), the anode of the battery formed (iron, in this case) will undergo strong oxidation. This will cause the immediate appearance of brownish orange rust on the surface of the stainless steel.
- Using steel wool, gravel, nails or pieces with iron in damp areas.

By following these cleaning rules, stainless steel surfaces can be kept unaltered over time!

Cleaning

Küppersbusch offers a wide range of finishes in sinks: from a polished to a micro textured finish (the roughest). Depending on the type of finish, some surfaces get dirty more easily than others. You will therefore have to use different cleaning methods according to your needs. Pay special attention to the tools used. Generally, cloths and sponges do not scratch stainless steel, and only in the case of the roughest surfaces could specific steel wool pads be used in contact with stainless steel. In this last case, the sink should be rubbed following the steel wool pad's grain. This way, you will prevent the initial shine from being altered.

As a general rule, you should test a concealed area of the sink to observe how the chosen utensil affects the surface of the steel. In those cases where, due to a lack of cleaning or improper treatment of stainless steel, the surface needs deeper cleaning that could scratch it, you can have the surface polished again in order to reestablish the original look. These types of steel offer the extra advantage of being extremely easy to clean, so that the surface is always in perfect conditions.

How to remove different types of stains

Fingerprints grease or oil:

If simply washing with soap and water is not enough to remove this type of stain, surfaces may be treated with alcohol and/or acetone. For a perfect finish, use mild soap and water afterwards, followed by thorough rinsing. Dry the surface.

Tea and coffee stains:

For this kind of stains use a solution of baking soda on the affected area. Heating produced by this solution can make the treatment more effective. Once the stain has been removed, rinse the surface thoroughly until the mixture used to clean is completely removed. Drying the sink off at the end restores the stainless steel surface's beauty.

Adhesives:

Residues from the adhesive of labels on stainless steel surfaces need to be removed with proper solvent. In many cases, rubbing the glue with olive oil is enough to remove it from the surface. Other times, you can try removing it with alcohol and/or acetone. It is recommended to wash with water and mild soap after the previous operation and rinse thoroughly with water and dry afterwards.

Paint:

Removal of paint on stainless steel surfaces will depend on the type of solvent that paint contains. Organic solvents may generally be used, and it is recommended to wash the surface



with mild soap and water afterwards until the solvent is removed. Rinse thoroughly and dry. Often, it is necessary to use scraping tools, but you must be very careful not to scratch the stainless steel surfaces.

Water residue on surface:

Sometimes, when the surface is left to dry, limescale is formed due to the number of elements that the water can contain and the hardness of tap water. By adding a solution of 1 part vinegar and 3 parts water, you can remove this type of stain. If necessary, add solution hot. Immediately after removing stains, surfaces should be washed with plenty of water until the above acid solution is completely removed. Dry the surface.

Cement:

The best way to ensure that cement does not stain steel surfaces is to remove it with water when it is still wet. If it is allowed to dry on the surface, it will adhere in such a way that it is difficult to remove.

Although it is known that hydrochloric acid has the properties to dissolve cement, it is not recommended to use it on stainless steel surfaces as it may have harmful results. In some cases, it seems that phosphoric acid can help, but if used, it should be applied in a very diluted water solution in order not to damage the steel. Special care must be taken when handling it, and furthermore, it should be removed from the surface with copious rinsing.