

## The use and maintenance of stainless steel products

By far the most popular Reginox sink units are made of stainless steel. Stainless steel is a metal alloy, in which chrome and nickel are the main elements. The chrome makes the stainless steel shine and rustproof. This is, in fact, not the same as stainless. Stainless steel can still rust on the surface, but only through prolonged contact with base metals. By observing the maintenance tips, you can enjoy your sink unit even longer. Provided the sink unit is treated with due care, it will retain its quality and appearance for a prolonged period of time.

### **Cleaning a stainless steel sink unit**

For daily maintenance, you are advised to use clean, lukewarm water, adding a mild soap as required. Use a liquid PH neutral cleansing agent to remove coffee stains, tea stains and fatty deposits. If you use a scouring pad, you should brush in the polishing direction. Using the soft side of the scouring pad is preferred. After cleaning, dry the sink unit with a soft dry cloth to prevent lime-scale crust.

### **Preventing damage: scratches and/or dents**

Since the sink unit is used daily, light scratches and dents on the surface are inevitable. The sink unit can become damaged if treated too roughly. Therefore, care must be taken when placing objects in the unit or on the draining section. In addition, damage will remain limited by minimising the sliding of objects across the material. Do not throw cutlery or other heavy items into the sink unit. This can cause irreparable damage.

### **Avoid heat**

Never place hot pans directly on the draining section or in the sink unit. Using a mat in or on the sink unit is preferred.

### **Stains caused by rust**

If rust stains appear on stainless steel, it is caused by iron particles or chemical substances that have accumulated on the stainless steel surface of the sink unit or worktop. These iron particles or chemicals cause an oxidation reaction, resulting in rust. These rust spots can simply be removed with a soft cloth and Reginox Inox Care. Do not use steel wool to remove rust stains. If you use a scouring pad, you should brush in the polishing direction.

### **Stains caused by chemical substances**

The quality of the sink unit will deteriorate when exposed to strong chemicals. Exposing the surface to strong chemicals for a prolonged period of time can cause oxidation, which in its turn can cause the material (stainless steel) to rust. The basic material of the sink unit is stainless steel 304. This means that the sink unit is not acid-resistant and suitable for household applications only. We recommend refraining from exposing the sink unit coming to the following chemicals:

- Cleaning agents that contain hypochlorite;
- Cleaning agents that contain chlorine;
- Silver or copper polish;
- Leaving citrus fruit, salt, vinegar, mustard, gherkins or pickled onions and mayonnaise on the surface for a longer period of time. These foods can cause pits and rust;
- Strong acids such as dental cleaners, etc.;
- The use of steel wool for cleaning;
- S39 solder flux used by plumbers and DIY workers;
- Hydrochloric acid for cleaning wall tiles;
- Regeneration salt for water softeners in dishwashers;

- Drain cleaners.

However, long-term effects of diluted solutions of acids, salts and caustic solutions (both on the user side and underneath in the form of vapours) can affect AISI 304 stainless steel. You are, therefore, recommended to regularly clean the worktop, certainly prior to any period during which it will not be used for a longer period of time.

**If the stainless steel comes into contact with said agents, act as follows:**

- Immediately and abundantly rinse the affected area with lukewarm water;
- Rub the affected surface dry with a soft clean cloth;
- Treat any visible stains with Reginox Inox Care.

**Not recommended:**

- Never cut on a worktop: this causes irreparable scratches. Always use a cutting board.
- Never cut into the joint and/or connecting seams. Never remove the sealant around the sink unit or hob.
- Sliding of hard materials (porcelain etc.) across a worktop.
- We recommend regular use of Reginox Inox Care for maintaining your Reginox sink unit and/or worktop.