



VALLEY

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Use dry clean cloth. Avoid abrasive cleaners like bleach, scrub pads, and steel wool which can dull or scratch the surface.

You can use mild non-abrasive cleaning agents which can all be found in any hardware or grocery store.

Using grids that are made especially for your sink can also help to protect the finish.

The best way to minimize the appearance of scratches is to take the soft side of a scotchbrite pad or sponge, wet it thoroughly, then apply a mild cleanser to make a wet paste.

Be sure to rub with the grain of the sink and be sure to cover the entire surface of the sink. Going against the drain could ruin the finish your sink. Rinse thoroughly after cleaning.

Multi-coloured stains can be removed using a cleanser. Rinse well and dry to sink after cleaning.

Orange and red rust marks can be removed with a cleanser along the grain lines of finish.

A stainless steel kitchen sink with a modern, high-arc faucet. The faucet has a flexible, braided neck. The sink is set in a white countertop. In the background, a window looks out onto a bright, sunny beach with waves crashing on the shore.

Maintenance for Your Stainless Steel Kitchen Sink