

## TROUBLE SHOOTING

### **RUST MARKS OR RINGS IN THE SINK**

These can almost always be traced to one of three sources; steel wool pads used for cleaning, tin coated steel cans or cast iron pots left in the sink whilst wet and finally iron deposits that are found in water. These are usually a simple deposit on the sink and if identified immediately can be resolved by using a small amount of abrasive cleaner, making sure you rub along the grain lines of the sink.

### **SCRATCHES**

Your sink will scratch; small scratches can be removed very carefully by using 3M commercial polishing paper, making sure you go with the grain of the sink. If you are too aggressive you can make it worse.

### **PIT MARKS**

These are created by corrosion when a chemical, solvents or household cleaners which contain chlorides and acids react with the stainless steel. Plumbing PVC solvents can also create this. If a dangerous chemical gets on the sink, wash it immediately with water, rinse well and dry with a paper towel.

### **DISCOLORATION OR HEAVY STAINING**

Water born deposits are a major cause of discoloration; these are generally caused by outside elements. Cleaning your sink with a cloth and a stainless steel cleaner should eliminate these issues. We recommend an Ikon Waste Disposal & Ikon Air Switch to be fitted to compliment your sink.



12-14 Charlies Way, Frankton, Hamilton, New Zealand, 3204  
Phone 07 850 8030 Fax 07 850 8032  
Website [www.ikon.nz](http://www.ikon.nz)



**IKON**  
FOR BETTER LIVING

SINK CARE

## INSTALLATION, SUGGESTIONS & USEFUL INFORMATION

### WE RECOMMEND:

- The raw edge of the cut out should be coated with either a PVA adhesive or suitable paint to repel moisture.
- Use silicone to assist in the sealing against water migration. The seal provided is a cushion gasket made from foam which is porous, so we recommend this is not used.
- An antibacterial spray product should be used on the overflow to clean inside the overflow. Spray this directly into the overflow, leave for 10 minutes, fill the sink so that the water enters the overflow and in turn cleans the pipes.
- All Ikon sinks must be bonded to the general mass of earth to validate the warranty. This is independent of any requirement in the latest iterations of AS/NZS3000.
- Timber support is NOT required for our sinks, only low quality sinks require this.
- Flow rate is measured by an International Standard NEM13310:2003. This sets the standard that an overflow must meet.  
  
The requirement is 12 litres/minute. Ikon sinks meet or exceed these requirements.
- When the sink is first installed it is necessary to flush through new pipes by running the water for an extended time to remove any debris which may have formed in the pipe system. Please make sure you wipe the water away with a dry paper towel before leaving your sink.

**FOR MORE INFORMATION CONTACT IKON COMMERCIAL 0800 83 83 84**

PLEASE FOLLOW THIS CARE AND MAINTENANCE GUIDE CAREFULLY. IF YOU ARE UNSURE, PLEASE PHONE US IMMEDIATELY FOR HELP. FAILURE TO FOLLOW THESE INSTRUCTIONS WILL VOID YOUR WARRANTY.

# CARE & MAINTENANCE OF YOUR IKON STAINLESS STEEL SINK

## EVERY DAY CARE:

Rinse your sink well after each use. Not only spray, but rub with a clean cloth or paper towel as clean water is flowing. Simply spraying will not remove all residue or harmful deposits.

## WEEKLY CARE:

Regularly wipe down your sink using a soft, damp, soapy cloth. Rinse off and then dry your sink. Unless pure distilled water flows from your faucet there will be dissolved minerals and salts in your water. When the water evaporates, the minerals/salts are left behind, these can create water deposits (like on your car if you don't wipe it down with a dry cloth). You can use a little none abrasive cleaner then rinse and dry your sink, it is a great product to use for this.

## WHAT TO AVOID:

Stainless steel is very forgiving however using bleaches, harsh abrasives, oven cleaner and other chemicals especially containing chlorine can cause pitting and can severely damage the stainless steel surface. Fruit juice, damp salt, vinegar, mustard, pickles, and mayonnaise will cause discoloration (or even rusting) if left on the surface for a period of time. Most acids are harmful to stainless steel. If you spill acidic substances on the surface, wash it away immediately with water with a cloth. Iron products can cause rusting if left on the surface as well. Wire wool and abrasive cleaners should be avoided.

***Do not use washing detergents that contain citric acid or limonene in any form.***

## SINK DON'TS



Do not pour hot fat directly down the waste.



Do not pour any harsh chemicals directly down the waste.



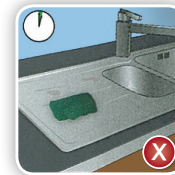
Avoid placing hot pots and pans directly onto your sink's surface.



Do not store chemicals below your sink.



To avoid marking your sink do not cut directly onto your sinks' surface.



Do not place your cleaning cloths directly on the sink to dry.