IKON
FOR BETTER LIVING

SINK CARE

Care and maintenance of your Ikon stainless steel sink

Trouble shooting

- Rust marks or rings in the sink
- Scratches
- Pit marks
- Discolouration or heavy staining

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 and/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.

DISCOLOURATION 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.

Installation, suggestions & useful information

Please follow this care and maintenance guide CAREFULLY. If you are unsure please phone us for help. Failure to follow these instruction will void your warranty.

0800 83 83 84

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.
- 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 stainless steel 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.
- Ikon sinks: Flow rate is measured in accordance to EN 274-1:2002 clause 4.6. This sets the standard that an overflow must meet. The requirement is 15 litres/minute. Ikon sinks meet or exceed these requirements.

  Reginox sinks: Flow rate is measured in accordance to UNI-EN 13310. This sets the standard that an overflow must meet. The requirement is 15 litres/minute. Reginox 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.

Care & maintenance of your stainless steel sink

Everyday 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.

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

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 and a cloth. Iron products can cause rusting if left on the surface as well. Wire wool and abrasive cleaners should be avoided.

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.