



Care & Maintenance

Kitchen Sink

IWW Stainless Steel Kitchen Sink: Cleaning & Maintenance Guidelines.

Overview:

Stainless steel kitchen sinks are durable, hygienic, and long-lasting. In GCC conditions—hot, dusty, and coastal—proper care helps maintain their appearance and performance. Most issues arise from environmental exposure, handling, installation, and usage, not manufacturing defects. This guide provides practical instructions for installers, end-users, and developers.

Environmental Factors:

- **Climate & Air:** Arid, high-temperature regions with coastal humidity and salty air can corrode metals. Dust and sand can scratch finishes.
- **Water Quality:** Hard water, chlorine, or iron content may leave mineral deposits, rust marks, or discoloration. Prompt cleaning prevents long-term damage.
- **Material Grade:** All sinks are supplied in 304 stainless steel. To maintain their appearance, clean residues promptly, rinse and dry after each use, avoid harsh chemicals or abrasives, and use protective accessories like sink grids.

Installation & Handling:

- Ensure the sink is in optimal condition and keep the protective film in place until ready for use.
- Use correct mounting clips and quality sealants; ensure countertop and cabinet support evenly
- Handle carefully and avoid heavy pressure to preserve finish and performance.

Daily Cleaning & Maintenance:

- Rinse and wipe dry after each use to keep the sink shiny.
- Use mild, pH-neutral detergent with a soft microfiber cloth.
- Follow the stainless-steel grain when cleaning.
- Avoid abrasive pads, harsh chemicals such as ammonia, bleach, alcohol, dyes, or acids (hydrochloric, formic, phosphorus, chlorine).
- Regular drying preserves the sink's finish and performance.



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Preventive Measures:

- Wipe spills promptly to preserve the sink's premium finish.
- Utilize sink grids or protective mats to support the surface, while avoiding prolonged coverage that may trap moisture.
- Rinse cookware such as cast iron or carbon steel before placing it in the sink to help maintain the surface's flawless appearance.
- Ensure proper kitchen ventilation to support a clean, dry environment and uphold the sink's long-lasting quality.

Regular Inspection & Maintenance:

- Periodically check the sink's surface and gently polish to maintain its finish.
- Occasionally apply a light coating of food-grade mineral oil or stainless polish to preserve shine.
- Inspect seals and caulking annually as part of routine maintenance.

Tough Stains:

For occasional stubborn stains, gently use a mild cleaner, and always rinse and dry thoroughly to maintain the finish.

With simple routine care—such as maintaining good ventilation, mindful use of kitchenware, and promptly wiping the sink dry—your 304 stainless steel sinks will retain its durability, finish, and performance for years, ensuring it continues to perform at its best.