

Miseno Stainless Steel Sink Care

Proper cleaning is the key to maintaining your new stainless steel sink.

You should thoroughly rinse your sink to remove any chloride residue (from soaps, detergents and cleansers) and towel dry after use to prevent mineral deposits from building up on the sink's surface.

To clean, use a mild detergent solution and/or clean water applied with a soft cloth or sponge. Rub gently. Deep clean once a week with a cleanser which is stated "suitable for stainless steel" (be sure to rub in the direction of the finish lines) and a soft cloth.

Some Don'ts:

Do not use coarse abrasive powders.

Do not use metallic scourers such as steel wool or brushes with metal bristles.

Do not use product noted as "silver cleaners."

Do not leave wet sponges, cloths, cleaning pads, rubber mats or dishpans in the sink. This could lead to surface rust or possible pitting.

Do not leave standing solutions of chlorine bleach and water in the sink for extended periods of time. Always rinse the sink after using such solutions.

Do not allow liquid soap or other cleansers to dry on the surface of the sink.

Troubleshooting

Scratches:

As with most metallic surfaces, your stainless steel sink will get scratches. These are merely "usage scratches" and over time will blend in with the overall finish of your sink. However, there are steps that can be taken to reduce the appearance of scratches. Use a nylon pad with an iron free abrasive polishing compound. Follow the direction of the original polish lines and you can blend out the scratch in a small area. Be careful not to overdo it. If you get too aggressive, you will end up with a bright spot.

Water Quality:

Regular routine cleaning can usually prevent lime scale deposits from hard water. Do not allow excessive build up before treating. Soaking in a 25% vinegar solution or a 5% nitric acid solution can treat these hard water spots. Periodically rub with a nylon bristled brush or fine synthetic scouring pad. Then, rinse and towel dry.

Rust Marks:

If rust marks develop due to presence of or contact with ferrous (iron containing) materials, swab with a sponge wetted with a diluted (10-15%) solution of nitric acid (HNO₃) and follow with routine cleaning. Avoid prolonged contact of ferrous (i.e. cast iron pans) materials with stainless steel. Dilute nitric acid in strengths of up to 20% as it is a "friendly" acid to stainless steel. It is the ONLY acid that may be used with no risk to stainless steel.