

Instructions

Your CorStone sink has been designed and engineered to resist scratches and stains when used properly. The durable finish will resist food acids and should not stain under normal kitchen use. Improper use can and may damage this sink or its finish and void the warranty. Please review the following instructions carefully before using your sink.

How to clean your sink

- Rinse the sink thoroughly after every use.

- [Scratches can be buffed& polished with CorStone Crème Sink Polish](#)



- Common household bleach may be used to spruce up and sanitize your sink. Although the cast acrylic surface will not absorb stains, occasionally a residue will build up on the surface that may. Simply wipe with bleach to remove.

- The use of abrasive cleaners is not necessary as wiping with a soft cloth or sponge and liquid soap will remove any residue.

- The use of abrasive cleaners will void the warranty and dull the finish of the sink.

Using Your CorStone Sink

- For years of satisfactory use and service, your sink should be rinsed thoroughly and dried with a soft towel after every use.

- Wipe-down with a solution of bleach and water in the bowl once a week. Towel dry and your sink will sparkle and shine.

- CorStone recommends the use of protective mats, racks or dishpans in this sink. Regular cleaning and rinsing underneath mats will help maintain your sink.

- Always use a cutting board or sink protector when using knives or sharp objects in the sink.

- Do not leave wet dishrags, sponges or cleaning pads in your sink as the residue may discolor and dry on the sink surface.

- Steel wool pads should never be used on your sink or left on the surface areas as small particles of iron may rust and embed into the sink surface. Restore surface with [CorStone® Crème Polish](#).

- Never pour or place hot grease or pots directly into your sink. Wait until pot and contents have cooled before placing in sink.

Remember, if you do happen to damage this sink, minor cuts or scratches can be buffed and polished to restore the finish.

How to take care of your sink

Cast acrylic sinks have been designed and engineered to resist scratches when used properly. The durable cast acrylic surface will resist food acids and usually will not stain under normal kitchen use. The color goes completely through the cast acrylic surface and there is no coating to wear off. As with all kitchen sink materials; enameled steel & cast iron, stainless steel or plastic composites; improper use can damage your sink and its finish and void your warranty. Please review the following instruction carefully before using your new sink.

SCRATCHES

Like all stainless steel, enameled steel, cast iron or plastic composite sinks, your new sink will scratch. However, if you do scratch your new Cast Acrylic sink, simply spending a few minutes buffing with an auto polishing cream will usually minimize the appearance of the scratching and maintain the high gloss finish to your sinks surface.

MATS, RACKS & DISHPANS

The use of rubber or vinyl protective mats, racks or dishpans are recommended to protect your new sink. These commonly available mats will also offer added protection for your dishes and glassware. Measure your sink before making any accessory purchase.

Periodically rinse and clean underneath these mats to maintain your sink surface.

USE OF BLEACH

Unlike most metal sink materials, you can use common household bleach to spruce up and sanitize your sink. The solid cast acrylic surface of your sink does not absorb stains, but on occasion a residue will build on the surface that may absorb stains and a wipe with bleach will usually remove these residues.

CLEANING YOUR SINK

A damp cloth or sponge with a solution of dish soap should remove the everyday residue from your sink surface. If you have dried residue on your sink, thoroughly wet the dried residue and use a non-abrasive cleaner on a damp cloth or sponge to remove. As with all sink materials, **DO NOT USE ABRASIVE POWDERS OR SCRUB PADS** as the use of these products will spoil the surface gloss and require you to use polishing compounds to buff and polish the surface gloss back to its original luster. Use of abrasive powders or pads will void your [warranty](#).

USING YOUR SINK

All sinks & appliances require some maintenance to protect the finish and provide years of satisfactory service. Your sink should be rinsed thoroughly and dried with a soft towel after every use. Once a week, mix a solution of common household bleach in the bowl and use this solution to wipe down the surface areas of the sink. Towel dry and your sink should sparkle and shine almost like new. If you have minor scratches or abrasions buff these areas with a polishing compound to restore the gloss and repeat the above cleaning procedure.

KNIVES

Like all sinks, your new sink was not designed to be a cutting board or chopping block. Using sharp objects will leave deep scratches or gouges in the sink finish and will dull the edges of your knives and will void your warranty. Use of a cutting board instead of your sink, countertop or cookware as a cutting surface is highly recommended.

DISCOLORATION

Wet dishrags, sponges or cleaning pads should not be left on your sink as the residue they leave may discolor and dry on the sink surface. Steel wool pads should never be used on your sink or left on the surface areas as they may leave small particles of iron that may rust and embed into the sink surface. If you do experience this type of residue or discoloration, the gloss surface of your sink can usually be restored with a auto polishing compound.

HOT PANS & POTS

Your new sink will resist temperatures up to 365°F. As with all sink materials, a hot pan or pot should *never* be placed into the sink until it has cooled. If you inadvertently damage your sink with a hot pan or pot, you can usually minimize the damage with a fine sandpaper and restore the gloss with an auto polishing compound.