



[A WELLS GUIDE TO CARE AND CLEANING OF STAINLESS STEEL SINKS](#)

WELLS recommends that stainless steel sinks be rinsed and wiped clean immediately after use. To clean, use the mildest cleaning procedure that does the job effectively. Apply warm water and a mild cleaning agent with a soft sponge, fiber brush or cloth. Rinse with clear water and wipe dry. Always keep the sink clean and dry when not in use. Keep the sink free of standing water that may build up mineral deposits. If a mineral deposit does build up, use a weak solution of vinegar and water to remove the deposit and rinse the sink surface with water.

For stubborn dried food deposits and other stains, use baking soda or a mild non-abrasive cleanser like Bar Keepers Friend or Bon Ami etc. Use a damp sponge or a nylon mesh sponge for best results. Make the scrubbing movement along with the direction of the finishing grain of sink deck or bowl. Any scrubbing across the grain will show as a scratch while scrubbing in the same direction as the grain will blend in surface scratches. Thoroughly flush the sink with water.

Never use steel wool scouring pads, wire brushes or other metallic implements to clean your sink, as they will leave a residue of small iron particles. These particles may be imbedded in the surface of sink and make it look 'rusty'.

We don't recommend that you use chlorine bleach in your stainless steel sink, as chlorine will attack the components in stainless steel that make it truly stainless. Since some anti-bacteria soap may contain chlorine compounds, dilute it when use and wipe up any spills.

Certain foods such as pickles, mayonnaise, mustard, lemon juice, vinegar, and salt laden foodstuffs can cause pitting of the sink if they are left standing on stainless steel for a prolonged period since they will attack and corrode.

Follow the above-mentioned instruction and you will have many years' use of your WELLS stainless steel sink.