

# USER'S GUIDE For Topmount Stainless Steel Sinks

WELLS SINKWARE

- Warranty Information
- Care and Cleaning Instructions
- Installation Instructions

### WELLS SINKWARE LIFETIME LIMITED WARRANTY

Wells Sinkware warrants all of the Chicago, Great Lakes, Komponents, Toronto and Jazz series sinks to be free of all manufacturing and material defects under normal use by the original owner.

Wells Sinkware will replace without charge any stainless steel sink sold by Wells Sinkware that is proven to be defective, with an equivalent replacement, during the period specified in this warranty, to the original owner. The sink must be used in a solely residential application, installed in accordance with the Wells Sinkware Installation Guide (see page 2), and must not be damaged due to negligence, misuse or abuse.

In the event of a warranty claim the original owner must provide proof of purchase.

This warranty does not cover damages that might be caused by the product (Some states do not allow such limitation so this reference might not apply to you).

Wells Sinkware reserves the right to inspect any sink that is claimed to be defective prior to the replacement of the sink. Replacement of the sink excludes any labor for removal or reinstallation and transportation costs.

#### Wells Sinkware will not be liable in case of:

- Improper installation
- Any modifications of the product as manufactured by Wells Sinkware
- Damage from dropped objects or heavy impact
- Improper care and maintenance
- Improper use of corrosive chemical such as photographic solutions, industrial acids etc.
- Commercial use or application

To obtain warranty service contact Wells Sinkware Corp. by writing Wells Sinkware Corp. Attn: Customer Service, PO Box 166137, Chicago, IL 60616, or by calling 1-888-626-0006 from within US and Canada, 011-312-850-3466 from within Mexico.

WELLS SINKWARE is not liable under this warranty for loss of this sink or other incidental, special or consequential costs, expenses or damages incurred, including, but not limited to, such damages resulting from the expenses involved in removing and replacing this sink prior and subsequent to warranty service. Some states or provinces do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation may not apply to you.

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### 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.

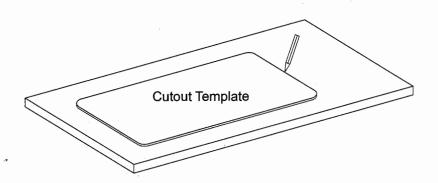
Never use steel wool scouring pads, wire brushes or other metallic implements to clean your sink, as they will leave a residue of small iron particles. These particles may be imbedded in the surface of sink and make it look 'rusty'.

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.

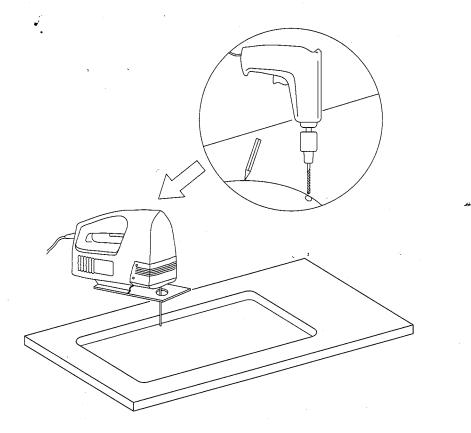
Certain foods such as pickles, mayonnaise, mustard, lemon juice, vinegar, and salt laden foodstuffs can cause pitting of the sink if they are left standing on stainless steel for a prolonged period since they will attack and corrode.

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

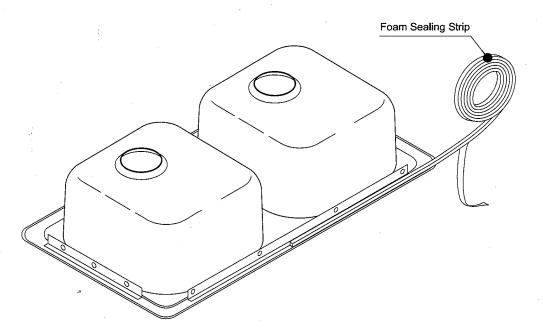
#### INSTALLATION INSTRUCTIONS



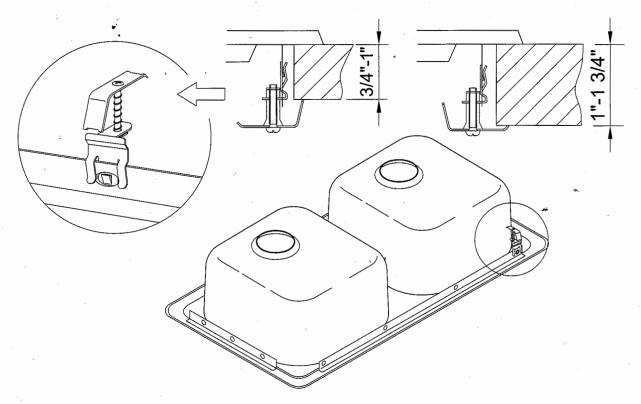
Clean your countertop and position the cutout template on it as desired. Using a pencil to draw a line on the countertop along the edge of the cutout template.



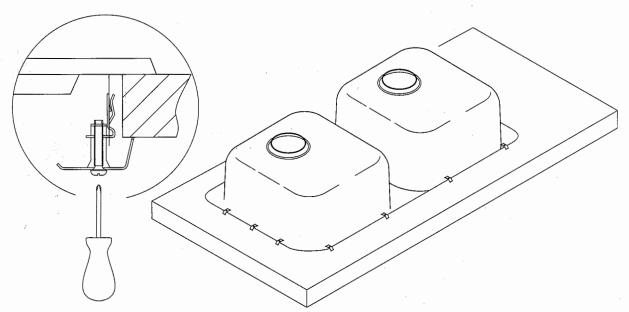
For laminated or wood countertop, drill starter hole and cut along the line traced around the template; for granite, marble or other solid surface countertop, your fabricator will cut it accordingly.



Remove protective film from foam sealing strip. Apply the foam seal approximately 1/4 inch from the edge of the sink. Do not stretch foam strip and make sure the ends meet seamlessly.



Slip the mounting clips over the sink rails and into the holes on the rail (the 1-prong side of the clip should face the sink bowls). Rotate the clips according to the thickness of your countertops (see illustration).



Tighten screws in mounting clips with a phillips screwdriver by hand. Warning: Use of a drill or power screw driver can strip screws!



WELLS

# WELLS SINKWARE CORP.

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