

## **Before Use:**

Particular care is needed in the cleaning and maintenance of your item. Our copper products are considered to have a
living finish. In other words, the finish will patina over time and develop its own unique character. This finish is not guaranteed
for the life of the sink. The finish will however last a very long time with careful care and preventative maintenance. Your
sink can and will be directly affected by an environmental and personal maintenance factors. Factors include, water quality,
air temperature, and personal care products

#### **Preventative Maintenance:**

• Before initial use, if you would like to maintain the finish as delivered, it is recommended that you use a superior quality carnauba paste wax to seal the finish before use. We also recommend repeating this process every six months in order to further protect the living finish.

#### To Clean Your Product:

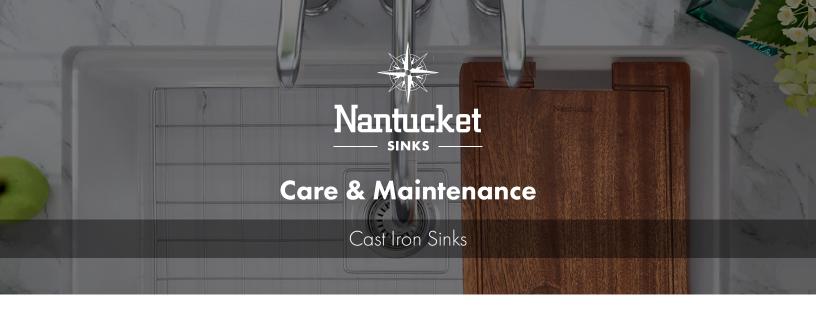
• Daily Cleaning: Wash Gently with a soft damp cloth. Use soap that is mild and free of antibacterial properties that may contain bleach. The original Dawn soap is a good choice for it's neutrality. Apply a small amount of soap to the damp cloth and gently clean the surface. Rinse thoroughly and hand dry. **Never use steel wool, a scouring pad, or sponge to clean the surface.** 

## Please Note:

- Personal care and everyday use products such as face cleansers, toothpaste, and other grooming products can and will
  alter the finish of your product so please rinse thoroughly after exposure to the aforementioned products
- Copper is a soft metal and susceptible to damage. It is recommended that you handle with care. As always, installation by a professional is required.



- Before initial use, seal the finish with a superior quality carnauba paste wax (Repeat every 6 months to protect living finish)
- Wash gently daily with a small amount of soap and a soft damp cloth. Use a mild soap, free of anti-bacterial properties that may contain bleach (ex: The Original Dawn)
- Rinse thoroughly and hand dry (Never use steel wool, scouring pad, or sponge to clean the surface)
- \* Personal Care and everyday use products (ex: face cleansers, toothpaste, grooming products, wine, fruit acid, ketchup, etc.) can and will alter the finish.



Effectiveness of cleaners depend on factors such as the hardness and temperature of the water, using exact measurements of ingredients, changes in cleaning formulas, and the condition of the product being cleaned. Since there are variations within these factors, we cannot guarantee the effectiveness of the formulas mentioned.

## **Care & Maintenance Instructions**

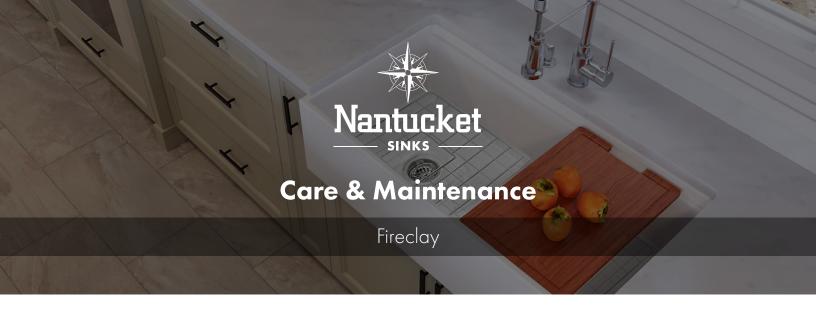
- Rinse thoroughly and use a soft cloth to wipe the product dry after each use
- In the rare occurrence of stubborn stains, use abrasive cleaners sparingly.
- Do not use steel wool, wire brushes, or abrasive sponge pads.
- Be careful not to leave staining materials in contact with the enamel surface for extended periods of time
- Do not store open containers of cleaners or chemicals such as acids, bleach, sodium chloride, lye, toilet bowl cleaner, drain cleaner, or hard water stain removal products under your sink

# Suggested Cleaner

- Chlorox Disinfecting Bathroom Cleaner
- Fantastik Antibacterial Heavy Duty
- Formula 409 Antibacterial All-Purpose
- Green Works All-Purpose
- Soft Scrub Gel with Bleach
- Tilex Bathroom Cleaner

## In Rare Instances of Surface Rust or Surface Stain:

- Bar Keepers Friend
- Bon Ami
- Super Iron Out Rust Stain Remover



- The cleaning and care of a fireclay farmhouse sink is easy and low maintenance
- Fireclay is both stain resistant and rust proof (because it doesn't contain metal) so food that typically stain can simply be wiped away.
- Clean the sink on a regular basis with mild cleaner and a soft cloth or non-abrasive sponge, then rinse with water.
   If you have hard water you can dry your sink with a cloth to prevent water spotting.
- Stuck on food can be soaked to loosen and lightly scrubbed with a cloth. Baking Soda can be used to help.
- In rare instances you may get a surface stain, but with effort along with Soft Scrub, or a Scotchbright Sponge it should bring it back to looking new.
- Periodic waxing (carnauba wax) can also be used as a preventative/further protective coating and facilitate faster draining.



In order to ensure a long, useful life for your Nantucket Sink there are some Care & Maintenance guidelines that should be followed. These are basic guidelines that can apply to any of our sinks, from stainless steel to copper and fireclay.

#### **Be Consistent**

• When it comes to maintenance, the best thing you can do is be consistent in your cleaning. We recommend you clean your sinks on a frequent basis rather than occasional heavy duty cleaning

#### **Practice Preventative Maintenance**

• Make sure your sink is always clean and dry when not in use. Keep your sink shiny and free of water spots by towel drying after every use

## **Prevent Build ups**

• Keep the sink clog free to prevent standing water which can lead to mineral deposit build-up. If a mineral deposit should occur, use a mixture of vinegar and water to remove the deposit

## **Keep it Clean**

• To clean your sink, use a non-abrasive cleaning cloth combined with a mild cleaning procedure. Use a soft cloth and liquid detergent on a mirror deck finish. For tougher stains use a mild abrasive cleaner such as Ajax or Comet. It is not recommended that you use any abrasive cleaners on a copper sink, fireclay, or ceramic sink.

## Follow the Grain

• When cleaning or scrubbing away stains, follow the direction of the grain. Scrubbing against the grain will leave surface scratches.

#### **Avoid Bleach Solutions**

• Do not leave soaps and other cleaners in your sink overnight. Do not use stubborn solutions with bleach. All of these contain chemicals that may damage your sink if left on the surface.

#### Do Not Use Steel Wool

• Do not use steel wool on your sink. If aggressive cleaning is needed of your stainless steel sink, we recommend

# Keep the Faucet Ledge Clear

• Do not leave bars of soap, wet sponges, or cleaning pads on the faucet ledge. These items over time will dull and possibly put the surface of your sink

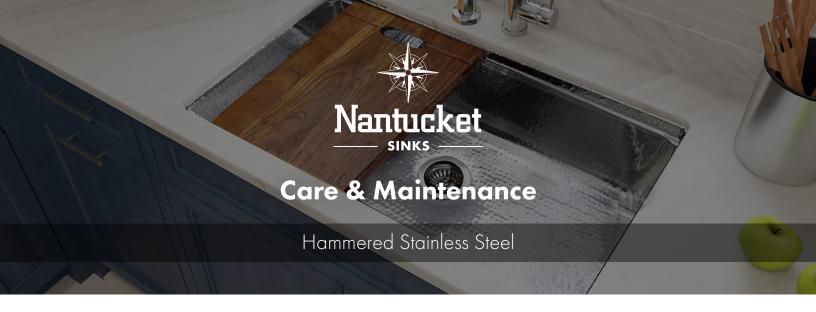
#### Citric Acids are Harmful

• Do not leave salt, vinegar, citric fruit juices, mustard, or pickles in the sink. If you have these foods in your sink, wipe them up immediately as they contain citric acids which over time can etch the surface of your sink.

## **Keep Cookware in the Cabinet**

Do not leave any steel or cast iron cookware in the sink for a long period of time. This may leave iron particles that will
corrode the sink.

If you have further questions about taking care of your sink or have a particularly tough stain, feel free to contact us and we will be happy to help.



- Clean your sink on a regular basis, rather than only periodically with heavy-duty cleaners.
- Use a non-abrasive cleaning cloth combined with a mild cleaning procedure, free of bleach (ex: The Original Dawn®)
- Do not use steel wool on your sink.
- If aggressive cleaning is needed on your stainless steel sink, we recommend Flitz Polish Paste® or liquid metal polish for a deep cleaning to restore the shine. After polishing, you can use Flitz Faucet Wax Plus® to protect the sink from normal patina. Follow the product directions.
- Keep your sink shiny and free of water spots by towel drying after every use.
- \* The use of any cleaners or disinfectants other than mild soap and water will void the warranty. Also, personal care and everyday use products (ex: face cleansers, toothpaste, male grooming products, wine, fruit acid, ketchup, etc.) can and will alter the finish, voiding the warranty.



- Avoid placing pots, pans, or other hot objects in excess of 500 degrees Fahrenheit on the surface of the sink
   PLEASE NOTE: The bottom of a pot or pan just removed from the burner can reach temperatures of over
   1000 degrees Fahrenheit
- Pots, pans, and other hot objects must be placed on appropriate potholders (made of wood, or other heat
  resistant surfaces, etc.) Please avoid causing excessive thermal shock with the presence of very hot and very cold
  objects on the sink at the same time.
- Do not use the sink as a cutting surface. Rather, use a cutting board made of hard wood or polyethylene.
- Do not use detergents with harsh abrasive substances, or metal cleaning pods to clean the sink because they scratch the surface, making it susceptible to stains.
- Heavy or pointed objects that fall on the surface of the sink can damage it.
- Scratches and chips on the surface of the sink can be removed using sandpaper and then a coat of polish
- **CAUTION!** Do not pour alcohol, gasoline, acid, or any solvents in general into or onto the sink because they can react with the chemical structure of the sink and damage it beyond repair.

## Other Instructions on How to Clean the Sink

- Clean the sink regularly after each time it's used with warm water and a liquid detergent (Liquid Ajax is excellent for this type of surface) and a soft cloth.
- Cleaning powders and creams which are even slightly abrasive should not be used, nor chemically aggressive detergents
- Abrasive cleaning products can be used only under exceptional circumstances (ex: removing cigarette burn) however these products should be used with extreme care
- Marks caused by foods or liquid which stain easily (ex: Tea, Coffee, Fruit Juice) must be removed immediately
- Serious stains (ex: Indian Ink, oil-based stains, paints) must be removed immediately If these stains are difficult to remove, use a cloth dampened with denatured alcohol.
- For organic stains which are especially difficult to remove, it is recommended that you fill the sink with a highly diluted organic cleaner such as a bleach and let stand overnight. The next morning, rinse the sink with warm water and a soft cloth.
- Light scratches should be removed with a cloth, sponge, and liquid detergent.
- To clean lime buildup:
  - Cover the bottom of the sink with a solution of normal vinegar and water (or a product specifically designed to fight lime buildup) and let stand for several hours. Then, rub the bottom of the sink vigorously with the stiff side of a sponge until the lime, dirt, and stains have been removed. Rinse thoroughly with water.



- Rinse thoroughly and use a soft cloth to wipe the product dry after each use.
- Soft abrasive cleaners may be used when necessary to clean vitreous china products. Strong abrasive cleaners can scratch and dull the surface of your sink.
- Effectiveness of cleaners can depend on such factors as the hardness and temperature of the water, using exact measurements of ingredients, changes in cleaning formulas, and the condition of the product being cleaned.
- Suggested Cleaners: Lysol Bathroom Cleaner, Soft Scrub Gel with Bleach, Soft Scrub Lemon Cleanser,
   Tilex Bathroom Cleaner, Chlorox Disinfecting Bathroom Cleaner, Comet Bathroom Cleaner, Fantas

# In rare instances of surface rust or severe stain removal, Bar Keeper's Friend or Bon Ami are recommended cleaners.

A Note of Precaution: Do not store open containers, cleaners, or chemicals such as acids, bleach, sodium chloride, lye, toilet bowl cleaner, drain cleaner, or hard water stain removal products under your sink.



- Glacierstone is an engineered material that is more resistant to surface damage than other materials, but like most things, better care will make for a longer life. Glacierstone is easy to maintain. For everyday cleaning the sink can easily be wiped down with a gentle liquid household cleaner to remove any stains.
- Glacierstone resists scratches and chips thanks to its solid construction. If scratches or stubborn stains do appear, we have included a buffing kit with your sink. These blemishes can easily be removed with your kit. If you have misplaced the kit, an abrasive household sponge or even a fine grit sandpaper can be substituted. Our recommendation if this is the case, would be a 3M Scotch-Brite pad and Comet, Ajax, or any other powder detergent, in a circular motion buffing out the affected area until the mark vanishes. While scouring your sink may seem counter-intuitive, it is the most effective way to keep the product looking flawless. Buffing your sink will not damage the product or its finish. The special satin finish of this will improve with the use of powder detergents, but liquid detergents will also work.
- Please be careful with drain cleansers. Make sure that the cleaning agent goes down the waste outlet and that it does not sit in the basin. Some drain cleaners react relatively violently as one would expect by the very nature of the requirement of the product and instructions for handling are always given precisely on the product. Glacierstone is resistant to heat and is unlikely to mark below temperatures of 360 degrees fahrenheit. As a precaution, it is best to not rest pots and pans taken straight from the stove burner or oven and rest them in the sink. Scratches and small chips from sharp utensils can occur but can easily be removed by sanding with a 3M Scotch-Brite pad for fine scratches, and sandpaper for deeper scratches and small chips. Use a course sandpaper (100 150 grit) to start. Finishing off with fine grit sandpaper and a 3M Scotch-Brite pad. Glacierstone is corrosion resistant, and non-porous which hinders bacteria growth and dirt deposits. The finish is guaranteed to remain brilliant from discoloration for 15 years of regular daily use.