



BELLA STAINLESS STEEL SINKS

CARE & MAINTENANCE TIPS



Each Bella sink is crafted from the finest nickel bearing stainless steel. Bella sinks are available in a variety of modern designs to bring beauty and functional elegance to any kitchen or bathroom. While your Bella sink will offer a lifetime of use, it is not self-cleaning and will require a small amount of regular maintenance to retain its luxurious finish.

Cleaning Guide

Rinsing is the most important part of sink care. Your Bella stainless steel sink will retain its original bright appearance if the sink is rinsed thoroughly after each use. This can be done by running water from the faucet spray hose for a few minutes. A rinse and towel dry after each use takes care of most everyday clean-ups.

Once a week the sink should be scoured with a non-abrasive cleanser. To remove stubborn stains and greasy film buildup rub in the direction of the finish – normally a circular motion in the bowl, and a directional finish on the sink deck rub. To help blend minor scratches into the finish of the sink, repeat the previous steps using a non-abrasive cleanser. Be sure to first test a small area of the sink to ensure you achieve the desired results. Rinse thoroughly and wipe dry and your sink will shine.

ALWAYS

- Clean everyday by thoroughly rinsing with a mild soap and warm water then wipe dry.
- Keep the sink free of any standing water as this can cause a buildup of mineral deposits, which can affect the appearance of your sink.
- Remove stubborn stains by scrubbing in the direction of the grain with a mild non-abrasive cleanser such as SoftScrub.
- Rinse the sink after using any cleaning agent then wipe dry.
- Clean any mineral deposits built up over time with a mild solution of vinegar and water followed by a thorough flushing with water.
- Remove any scratches with a Scotch-Brite pad and cleaning agent. Rub in the direction of the grain. **NOT RECOMMENDED FOR SILK SATIN AND MIRROR BOWL FINISHES.**

NEVER

- Leave water spots, steel cookware, or utensils in the sink for lengthy periods; iron particles can cause rust spots to develop on the stainless steel surface.
- Use a steel wool or scouring pad as it will damage the sink

surface and cause discoloration and uneven areas in the bowl finish.

- Allow household cleaning agents or bleach to sit in your sink for long periods of time as this may ruin the finish of the sink.
- Leave rubber mats, sponges, or cleaning pads in the sink overnight as this will trap water and could stain or discolor the sink surface.
- Use any drain cleaning products containing sulfuric or hydrochloric acid as this will damage the sink.
- Use silver cleaners which may contain acids that will damage the sink surface.
- Use the inside of the sink as a cutting surface.

Stainless steel does not rust. However, rust spots may occur as a result of other materials coming into contact with the sink allowing iron particles to bond to the sink surface. Iron particles introduced by metal cookware or steel wool pads can react with water and cause rust spots or stains which can be removed with a metal cleaner such as Flitz®.

SUPPORTING PRODUCTS



Mild dish soap or detergent to remove everyday dirt and stains.



Flitz helps remove rust spots and stains that may occur from other materials