

Elkay Sinks, Faucets and Accessories Care and Cleaning

Stainless Steel Sink

- General cleaning: use an ordinary mild detergent and soft cloth, rinse and towel dry.
- Steel soap pads should never be used; particles can adhere to a stainless steel sink surface and will eventually rust.
- Light scratches are normal for stainless steel sinks; over time they will blend into the uniform finish pattern.
- Do not use dish mats as these can trap soap and dirt making sink maintenance more time-consuming.
- We recommend the use of an Elkay bottom grid or rinsing basket to protect your sink.
- Avoid storing open containers of household cleaners and chemicals containing chloride such as bleach, acid, and drain cleaners or toilet bowl cleaner beneath the sink. Vapor emission from the chlorides can cause corrosion and pitting to the exposed stainless steel and other metals including faucet water supply lines.
- Run cold water when pouring boiling water into sink.

Faucets

- Simply wipe gently with a damp cloth and blot dry with a soft towel.
- Avoid build-up of soap or mineral deposits, as these tend to have an adverse effect on the appearance of the product.
- NEVER use cleaning products of any kind on this product—especially those containing ammonia, bleach or alcohol—or those with any form of abrasive.

Accessories

- Elkay colanders, cutting boards, rinsing baskets and bottom grids are not designed as “Dishwasher Safe” or “Microwave Safe”.
- These products should be hand washed in a mild detergent, rinsed thoroughly and hand dried.
- For wood cutting boards – apply a coat of mineral oil to all wood surfaces on a monthly basis or more frequently if needed.
- The following are recommendations from the USDA regarding cutting boards:
 - Always use a clean cutting board.
 - If possible, use one cutting board for fresh produce and a separate one for raw meat, poultry, and seafood.
 - Once cutting boards become excessively worn or develop hard-to-clean grooves, you should replace them.

Stainless Steel/ PVD/Powder Coated Apron Panel

- General cleaning: use an ordinary mild detergent and soft cloth, rinse and towel dry.
- Steel soap pads should never be used; particles can adhere to a stainless steel surface and will eventually rust.
- Do not use strong chemicals such as paint removers or oven cleaners, straight or undiluted bleach solution, abrasive cleaning products, scouring pads, steel wool or caustic solutions containing ammonia or alkalis.

Fireclay Apron Panel

- General cleaning: use soapy water or vinegar-based cleaner and a sponge and towel dry.
- Water marks: wipe with damp cloth and towel dry.
- Difficult stains: use a 50/50 water/bleach solution or non-abrasive cleaners (follow cleaner manufacturer's instructions), Rinse and towel dry.
- Do not use strong chemicals such as paint removers or oven cleaners, straight or undiluted bleach solution, abrasive cleaning products, scouring pads, steel wool or caustic solutions containing ammonia or alkalis.