

FIRECLAY CARE AND MAINTENANCE GUIDE

CAREFULLY READ THESE INSTRUCTIONS PRIOR TO USING YOUR SINK

Catalina Fireclay sinks are manufactured from natural, robust materials using techniques which have been refined over the centuries. The 2,200°F firing temperature (twice that of cast iron sinks) creates a beautiful and durable sink that is not only scratch and chip resistant but also alkali and acid-resistant.

- **Do not place hot pots or pans directly onto the sink surface.**
- **Always run cold water when pouring boiling water into sinks.**

For everyday dirt and stains use a mild dish soap or detergent with warm water and a soft cloth. Rinse thoroughly after cleaning and dry with a soft dry cloth. For more difficult stains use a 50/50 water and bleach solution or non-abrasive cleaner. Rinse thoroughly after cleaning and dry with a soft dry cloth.

- **Do not use harsh abrasives or caustic cleaners containing ammonia or alkalis to clean the sink surface.**
- **Do not use steel wool, scouring pads, or abrasive powder when cleaning the sink surface.**
- **Do not use paint removers, oven cleaners, or aggressive chemical solutions.**

Fireclay sinks have a durable surface which will provide years of beautiful performance. If a metal pot or pan leaves a mark on the surface use a cleaning product such as Astonish Cleaner™. While no product is impervious to damage, fireclay resists chips, scratches, and stains better than other materials. In the rare instance of a chip, fireclay repair kits are available online.

SUPPORTING PRODUCTS



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



50/50 solution of water and bleach for more difficult stains



Astonish Cleaner™ for stubborn marks related to pots or pans.