

QUARTZ COMPOSITE SINKS

- Care and use - Avoid placing pots or hot objects in excess of 536°F into the sink. Avoid causing excessive thermal shock due to the presence of very hot and very cold objects on the sink at the same time. Avoid causing thermal shock due to the presence of very hot and very cold objects in the sink at the same time.
- Clean your quartz sink regularly using a non-abrasive sponge and dishwashing soap. Rinse and dry completely with a clean, soft cloth.
- Scuffs and stains - Use a magic eraser sponge to remove light scuffs, stains, and metallic marks. On stubborn areas use a soft scouring pad and mild abrasive cleaner (Soft Scrub® or Bar Keeper's Friend®). Clean, rinse and dry sink completely then apply olive oil to the sink surface.
- Surface deposits - To remove hard water, calcium or lime use Lime Away® or CLR® cleaner. Alternatively use white vinegar on a paper towel and rinse after 20 minutes.
- Surface luster - To restore luster and extend the time between cleanings apply a thin, even coating of Quartz Sink Conditioner, food-safe mineral oil, or olive oil to the entire sink surface with a cloth. Remove excess with a cloth or leave overnight. Reapply as needed.

SHARPSINKS

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