

CARE & MAINTENANCE

STAINLESS STEEL SINKS

VOGT Stainless Steel Sinks are made of 304 series stainless steel material with 18/10 chrome-nickel content for extra durability and rust resistance. Like most other high-quality products, VOGT sinks require basic care to maintain their initial luster and functionality.

PROPER CARE

To maintain a **VOGT** sink, clean it thoroughly after every use rinsing with mild soap and warm water. It's important to keep the sink free of any standing water by wiping dry after every use to prevent mineral deposit build-up. For additional preventive cleaning, rub lightly with a soft cloth in the direction of grain lines on a regular basis.

Scratches:

Stainless steel material is susceptible to scratching. Over time, multitude of minor scratches on the sink surface blend into the natural grain of the sink and create an attractive mature look of the sink. **VOGT** offers stainless steel grids that provide effective protection against excessive scratching of the bowl's bottom.

Rusting and Spots:

Stainless steel material does not rust. Any rust spots that appear on the sink's surface are caused by iron particles coming from external sources such as rusted utensils and pots. Any stubborn stains should be removed by scrubbing in the direction of the grain with a mild abrasive.

Hard, mineral-rich water can cause white calcium build-up on your sink surface. Clean any mineral deposit built up over time with a mild solution of vinegar and water followed by a thorough rinsing with water. To prevent future build-up please consider installing a water softener.

Stainless Steel Bottom Grids:

To maintain a **VOGT** stainless steel grid, clean it thoroughly with mild soap and rinse after each use. Avoid using abrasive cleaning agents, scouring pads and other harsh substances.

PLEASE DO NOT

- Leave standing water, steel cookware, utensils, rubber mats, sponges or cleaning pads in the sink for lengthy periods.
- Use steel wool or scrub pads as they damage the sink surface and cause discoloration.
- Let household cleaning agents such as bleach sit in your sink for a long period of time.
- Use strong drain cleaning products. Silver cleaners can also contain acids that will damage the sink surface.
- Allow prolonged contact with high-acid fruits, berries and other acidic foods.
- Use the inside of the sink as a cutting surface.