

The sink unit is the focal point of the kitchen. It is the most used area and is subjected daily to heat, light and water. In order to care for your sinktop and tap fittings we offer here a few do's and don'ts which we hope should prove helpful. If we can take the sinktop first, we supply these in different materials and rather than give specific information on each type of sinktop, we will attempt to give general help which should be regarded as applicable to all types and finishes supplied.

## *Sinktop:*

- (1) Please don't use your sink as a chopping board. Use a wooden chopping board which you may be able to purchase to match your sink. Alternatively use a laminated board or a ceramic surface saver.
- (2) Avoid the use of plastic washing up bowls as any particles of grit which may be impregnated in the underside of the bowl can scratch the surface of your sink. You may wish to use a matching wire basket set. This will help to reduce the risk of accidental damage.
- (3) Try to avoid dropping sharp objects into the sink as this may scratch or damage the surface.
- (4) Where you have decided on a stainless steel sink this can be used for placing hot casserole dishes or saucepans on the draining board. When a sinktop in another type of material is supplied, you should avoid placing hot utensils on any part of the surface.
- (5) We recommend that the sink is cleaned each day, using a damp cloth or sponge with a solution of dishwashing liquid. This will remove everyday stains from your sink. More stubborn stains can be removed using a non-abrasive cleaner. If stains became ingrained in the bowls an overnight soak using diluted bleach or diluted biological washing powder will remove them easily. Always follow the manufacturers directions on the container.
- (6) We do not recommend the use of strong chemicals, abrasive powders or steel pads as they will spoil the surface and may make the sinktop surface more susceptible to stains. Don't use paint stripper, nail varnish or nail varnish remover on your sink.

## *Tap Fittings:*

- (7) Most kitchens are now fitted with mixer taps and where these are in use it is important to note that water authority regulations do not permit the hot and cold water to mix in the pipes, instead it mixes when leaving the spout. Therefore, when you require warm water for hand washing etc. turn on the cold supply first, then the hot until the required temperature is achieved.
- (8) Where taps are fitted and they have an enamel surface avoid having the hot water in the system coming through the tap "too hot" as this may result in cracking of the surface material. Avoid wearing large finger rings at the sink, as they can damage the tap heads.
- (9) Modern taps require only a small amount of hand pressure to turn the tap off. Please avoid using too much pressure as this will only serve to wear out the valve washer more quickly.

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