

How to Clean Your Aguzzo Stainless Steel Kitchen Sink

Premium kitchen sinks from Aguzzo are known to be durable and highly sanitary, and this guide will help you maximise its durability and hygienic properties.

Just a couple of things you'd want to always keep in mind:

- (a) Read your sink's product manual, warranty information, and care guide, taking care to do nothing that will invalidate the warranty.
- (b) Never use solvents, alcohol, bleaching or acidic products, harsh chemicals and abrasives (cleaners and steel wool products) as those may irreparably damage the sink's surface.

Regular Cleaning

Clean your Aguzzo sink immediately after every use. This will prevent limescale and dirt buildup. It only takes three easy steps:

- (1) Gently clean the sink with warm, soapy water using a soft cloth or sponge.
- (2) Rinse the sink with clean water.
- (3) Use a clean cloth to wipe the sink dry (a microfibre cloth will do well).

What Can I Do About Scratches?

Scratches or scuffs on your stainless steel sink can happen with normal use, and here's what you can do about them:

- (1) Apply Inox cream to cover the scratch/es.
- (2) Use a fine (white) 3M Scotch Brite pad to blend in any scratches. Wipe along the brushing or grain until they look wiped away.
- (3) Rinse the sink with clean water.
- (4) Use a clean cloth to wipe the sink dry.

How Can I Remove Rust Stains?

Your Aguzzo stainless steel sink is naturally resistant to corrosion and rust. However, some utensils, metal pans, cans, or even your water could leave iron particles that could rust on your sink surface. Here's what you can do:

- (1) Wet the sink surface with warm water.
- (2) Apply a well-regarded stainless steel gentle cleanser like "Bar Keepers Friend" to a non-abrasive cloth or sponge and rub in the direction of the brush grain. Do this for up to one minute.
- (3) Rinse the sink. If rust remains, repeat step 2.
- (4) Use warm water to rinse away the cleanser from the sink.
- (5) Use a clean cloth to wipe the sink dry.

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Stainless Steel Kitchen Sink Easy Care Guide

DOs:

- * *Make sure you read and understand your sink's product manual.*
- * *Always rinse the sink thoroughly after each use and after cleaning, preferably with warm water.*
- * *Always wipe or scrub your sink along the grain, never against it.*
- * *Always wipe the sink dry after cleaning. This prevents water spots and mineral deposits/buildup.*
- * *Always use non-abrasive cleaners and just soapy, warm water for daily cleaning.*

DON'Ts:

- * *Never cut food directly on the surface of your sink.*
- * *Never leave juices or fruits on the sink as their citric acid can damage the surface after some time. Clean away their residue immediately.*
- * *Never use harsh chemicals and abrasive cleaners like steel wool as those can irreparably damage your sink.*
- * *Avoid leaving soaps and sponges on the bowl, as those can possibly dull or pit the sink.*
- * *Avoid storing harsh chemicals under the sink.*



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