



Kitchen Sink installation and Maintenance Manual

Maintenance manual for the surface of stainless steel

Ukinox sinks are produced from high quality stainless steel (chrome-nickel 18/10). Stainless steel preserves its fine and clean look if the sink maintenance instructions are applied correctly.

After you finish using the sink, wipe off lime and water stains and rinse it again with water. Then dry the surface with a clean cloth by scrubbing. Please, use steel cream produced specially for steel materials periodically. After cleaning the surface with steel cream applied soft cloth or sponge, rinse with plenty of water and then dry it.

All acids, salt solutions, silver cleaning materials and wall-paper adhesives leave stains after couple of hours. If these materials contact the sink, clean and rinse the surface with plenty of water and the dry it with cloth immediately.

Do not leave easily rusted cast iron or other metallic materials wet inside the sink for long periods of time because their rusts stain the surface.

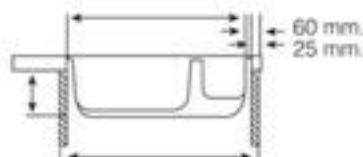
Cleaning/ scrubbing powders, hard surfaced sponges and brushes scratch the surface. **AVOID USING THEM!**

The normal scratches that occur during regular use do not lower the quality of sink. A very thin oxide layer is formed on the surface of stainless steel which protects it from possible corrosion and erosion.

Do not store chemical cleaning materials under the sink because chemical steam may damage your stainless steel product.

Manual for removing stains

Stains	Method of removing stain
Stuck dirt Oil stains Tea or coffee stains	Wipe off all cleaning material used for removing stains with a cloth or sponge and rinse the surface with warm water. You can use cleaning material consisting chlorine to remove stubborn stains without making contact for long periods of time.
Salt or lime stains	You can use stain removing cleaning material to remove stains or apply 25% vinegar solution to remove dry stains. Apply solution to stains for about 1 minute, clean the surface with plenty of water and then dry it.
Rust stains	<p>In case of rust stains on the surface of kitchen sink due to use of mould pots and pans, you can apply cleaning material used for cleaning valuable material. However, these types material polishes the surface and leave stains. Therefore below mentioned rules must be observed.</p> <ol style="list-style-type: none">1. Do not use this type of material very often and carefully scrub the surface where the stain is located.2. If you are using paneled or top mounted kitchen sink clean or scrub the surface lengthwise. Scrub the inside of kitchen with circular movements.



Please take great care during delivery and installation of your sinks. In case of wall mounting, leave minimum 25 mm space from the wall. This space is especially needed for stone/marble top counters. In this case, a 60mm space will be established between the sink basin and wall requiring a hole on the middle side of the lower cabinet. Avoid using automatic impact gun during metallic connections and tightening the flush group, otherwise you will create permanent dents and notches on your product.

Note! You can view the warnings/limitations set for each sink model while opening up the holes.

Stainless Steel

The stainless steel used for our production is
AISI 304 BA or BA Linen 18/10 cr-ni.



Polished



Polished



Mat (Satin)



Linen (Textured Surface)

Kitchen Sink installation



In-set



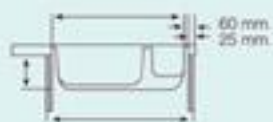
Undermount



Lay-on

Please take great care during delivery and installation of your sink. In case of wall mounting, leave minimum 25 mm space from the wall. This space is especially needed for stone marble top counters. In this case, a 30mm space will be established between the sink basin and wall requiring a hole on the middle side of the lower cabinet. Avoid using automatic impact gun during metallic connections and tightening the flush group, otherwise you will create permanent dents and ripples on your product.

Note! You can close the warnings/limitations set for each sink model while opening up the holes.



Maintenance manual for the surface

Kitchen sinks are produced from high quality stainless steel (chromium-nickel 18/10). Stainless steel possesses its fine and clean look if the sink maintenance instructions are applied correctly.

After you finish using the sink, wipe off lime and water stains and rinse it again with water. Then dry the surface with a clean cloth by scrubbing. Please, use steel cream produced especially for steel materials periodically. After cleaning the surface with steel cream applied with cloth or sponge, rinse with plenty of water and then dry it.

All acids, salt solutions, silver cleaning materials and wall paper adhesives leave stains after couple of hours. If these materials contact the sink, clean and rinse the surface with plenty of water and dry it with cloth immediately.

Do not leave easily melted cast iron or other metallic materials wet inside the sink for long periods of time because they rust stain the surface.

Cleaning/scrubbing powders, hard surfaced sponges and brushes scratch the surface. **AVOID USING THEM!**

The normal scratches that occur during regular use do not lower the quality of sink. A very thin oxide layer is formed on the surface of stainless steel which protects it from possible corrosion and erosion.

Do not store chemical cleaning material under the sink because chemical steam may damage your stainless steel product.



Manual for removing stains

Stains	Method of removing stain
Spill dirt, Oil stains Tea or coffee stains	Wipe off all cleaning material used for removing stains with a cloth or sponge and rinse the surface with warm water. You can use cleaning material consisting chlorine to remove stubborn stains without making contact for long periods of time.
Salt or lime stains	You can use stain-removing cleaning material to remove stains or apply 20% vinegar solution to remove dry stains. Apply solution to stains for about 1 minute, clean the surface with plenty of water and then dry it.
Rust stains	In case of rust stains on the surface of kitchen sink due to use of metal pots and pans, you can apply cleaning material used for cleaning vegetable material. However, these types material polishes the surface and leave stains. Therefore below mentioned rules must be observed. 1. Do not use this type of material very often, and carefully scrub the surface where the stain is located. 2. If you are using porcelain or top-mounted kitchen sink, clean it gently. But surface lengthwise. Scrub the inside of kitchen with circular movements.





No.19, West First St Etehad Ave,
First of Damavand Road Tehran - Iran

Tel : (+98 21) 77356045

Tel&Fax : (+98 21) 77347796

Email : info@faramco.ir

www.faramco.ir

