



MILA INTERNATIONAL'S CARE INSTRUCTIONS

While stainless steel is highly resistant to corrosion, it is not completely impervious. Therefore, regular cleaning is required to preserve the appearance and integrity of Mila sink.

REGULAR CLEANING

Wipe with a soft sponge, rinse and dry after every use. Drying is very important to eliminate any built-up that may develop from hard water deposits.

GENERAL CAUTION

Like many metallic surfaces, your stainless steel sink will scratch. These are merely usage scratches and over time will blend into the overall finish of your sink.

WATER QUALITY

The quality of your water can affect your sink's appearance. If your water has high iron content, a brown surface stain can form on the sink giving the appearance of rust. Additionally, in areas with a high concentration of minerals, or with over-softened water, a white film may develop on the sink. To combat these problems, we suggest that the sink be towel dried after use, and again, on a weekly basis, the sink should be cleaned.

FOOD

Heavy salt concentration or foods containing high levels of salt should not be allowed to dry on the sink surface. Rinse your sink thoroughly after each use.

Do not allow the following food items to remain on stainless surface for extended period, especially the following items: ketchup, mustard, mayonnaise, any juice, vinegar, salt, coffee /tea or salad dressing.

THE DO'S

- It is best to rinse sinks thoroughly after each use.
- Run cold water when pouring boiling water into sinks to minimize temperature shock.
- Combine simple daily cleaning with a weekly cleansing with an abrasive cleaner, like Hope's Stainless Steel Cleaner. Always scrub in the direction of the polish lines so the cleaner blends easier with the surface of your sink.

THE DONT'S

- Expose sink to strong chemicals, such as paint removers, oven cleaners, bleach, hydrochloric acid, or photographic developing solutions. If they come in contact with the sink, they should be washed away immediately with clean water.
- Allow food, soap cleansers or beverage residue, metal canned products, rubber dish mats or mild steel or cast iron cookware to remain on sink surface for long periods of time as this can result in permanent staining of the sink.
- Cut directly on sink surfaces, knives and other sharp kitchen instruments will damage the surface of your sink.
- Use steel wool pads. The iron particles that are left behind can lead to rust and corrosion. For tough surfaces a best approach would be a Scotch Brite scouring pad, and always, in the direction of the grain.