



STAINLESS STEEL SINKS CLEANING RECOMMENDATIONS

KITCHEN
SYSTEMS



Cleaning recommendations



Stainless steel cleaning

The material used for the most of Franke stainless steel sinks is AISI 304, also known as inox 18-10, where 18 indicates the percentage of chrome which confers resistance to corrosion while 10 indicates the percentage of nickel that increases the tenacity and the resistance.

Thanks to chromium presence, stainless steel does not stain, corrode, or rust as easily as ordinary steel, but it cannot be considered corrosion resistant under all service conditions. For instance a low pH environment or the presence of chloride ions (Cl^-) can inhibit the corrosion resistance.

Some cleaning products are corrosion activators and their use should be avoided.



General cleaning recommendations

In general, in order to maintain the stainless steel in good conditions, the surface should be cleaned after use with water and soap or neutral cleaner, rubbing the surface with a sponge of synthetic material, having care of a good rinsing and possible drying with a soft cloth.

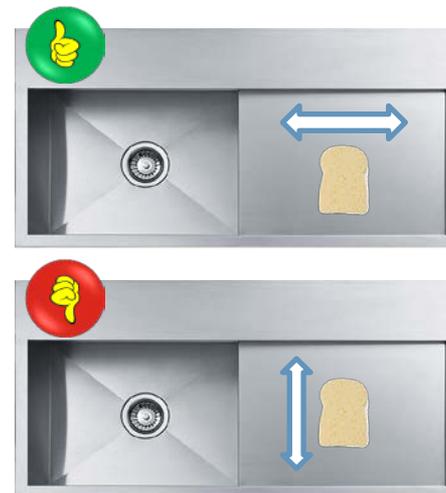
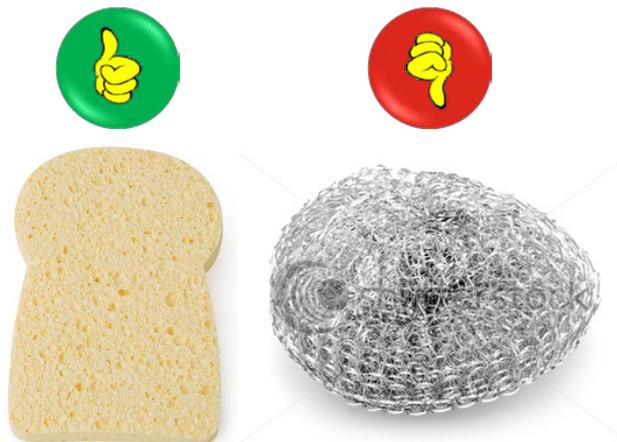
To preserve the brilliance of the surface it is suggested to use hot water and a normal dishes detergent. Drying is very important when water has high limestone content.

Stainless steel surface does not decay after several cleaning operations as coated materials do.

Beware that new cellulose sponges contain a certain percentage of chloride ions (contained in the mixture used to preserve the softness before first usage) which are the worst enemy of stainless steel. Therefore new sponges should be rinsed thoroughly before the first use.

Metallic sponges or abrasive dusts should be avoided in order to prevent the surface from possible scratches.

Cleaning movement must be always parallel to the satin direction, to avoid patterns on the surface.



Franke microfiber cloth

The Franke microfiber cloth features a combination of various synthetic materials selected from among the best on the market. It offers thorough cleaning thanks to the microfibre which is 250 times thinner than a hair and can therefore penetrate and remove the dirt from the material. It has been designed to be used with or without detergents and is therefore especially recommended for people who are allergic to detergents. It does not scratch or alter treated surfaces. It can be used damp, while it is perfect for dusting when dry. Furthermore, this cloth, while cleaning, removes bacteria present on the various surfaces. Such a property is certified through tests carried out in laboratories approved by the Ministry of Health.



To keep the cloth in perfect conditions, it must be washed in hot water and Marseilles soap; occasionally it can be boiled for 5÷10 minutes with the supplied detergent (Microclean Franke) which is natural, made from vegetable ingredients and certified as biologically grown. The use of Microclean reactivates the fibers and is suggested for perfect cleaning and longer life of the cloth.

General cleaning reccomandations

Cleaners containing Chlorine or its mixtures must be avoided.

It is suggested the use of specific products for stainless steel cleaning by following the instructions concerning dosages and type of use indicated on the label of the products.

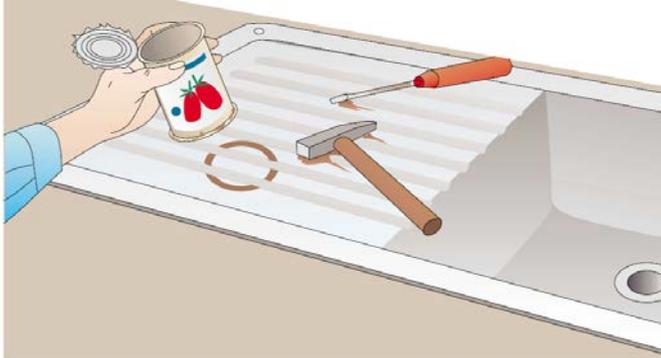
The use of aggressive detergents as bleach in various concentrations, muriatic acid, products for gushing out sinks wastes or for the treatment of backed bricks and marble as well as limestone removers must be avoided for they can inhibit the corrosion resistance and attack the stainless steel structure. These products could produce irreparable stains and oxidation of the steel.

It is recommended not to leave open sour products, cleaner bottles or other chemical products in the cabinet under the sink. Their exhalations could oxidize and, in some cases, corrode the stainless steel forming little pits.

Moreover the use of silver cleaners and abrasive powder detergents should be avoided.



Useful advices



- **Rust stains (contamination)**

Rust stains can derive from small ferrous particles released by steel cans or tools leaned on a stainless steel surface. To remove them apply a cream detergent by damp soft cloth and rub gently. If the stain persist use of a specific inox passivant product could resolve the issue.

In new buildings, after the first use of the tap, it is recommended to clean and to rinse inox surfaces well. In fact water pipelines could contain small ferrous particles which may cause the oxidation of stainless steel.



- **Fingerprints**

For fingerprints removal use a soft detergent, a dishes detergent or a soft cloth (microfiber) with detergent for glass cleaning.



- **Tea or coffee stains**

To remove tea or coffee stains apply a solution of backing soda and water. After 15 minutes rinse well and dry the surface using a soft cloth.

Useful advices



- **Limestone**

To remove limestone stains apply detergent cream with damp cloth.

A simple remedy for the difficult limestone stains is the use of hot water with $\frac{1}{4}$ of white vinegar, rubbing the surface in the satin direction with a sponge of synthetic material, having care of a good rinsing and using a soft cloth for drying.



- **Hot fat stains**

To clean the squirts of hot fat substances it is suggested the use denatured alcohol or detergent inox cream.

