

CERAMIC BUTLER SINKS

A soft, damp, soapy cloth is all that's usually required to clean your ceramic sink.

Metallic abrasions from pots, woks and cutlery and stains from fruit juices and tea can generally be wiped off using a scouring liquid and soft cloth. Problem spots can be treated with methylated spirits and rinsed using warm soapy water and a soft cloth.

Warm vinegar can treat lime scale. Soak the area for 20 minutes, rinse well with warm water and finish off with warm soapy water and a soft cloth. More than one application may be required.

Avoid using cleaners containing solvents like formic acid or citric acid. Never spray oven cleaner or use a drain cleaner directly onto the surface of the sink.

Never place anything hot directly onto the surface of the sink as a white bloom could result from the heat.

CRACKING AND CRAZING

While fireclay is a very tough material, it's still more prone to cracking than other sink materials like granite composite.

A very small number of users report issues with "crazing," which is when the enamel develops hairline cracks. Crazing is usually just a cosmetic issue but is not repairable.

Common causes of crazing include uneven installation, over tightening the plumbing fittings or thermal shock which is more common in colder climates. Avoid pouring boiling water directly into the sink and never place a pot directly from the stove into the sink.

STAINLESS STEEL SINKS

After use, your stainless steel sinkware should be wiped down using a soft, damp, soapy cloth and then thoroughly rinsed off and dried. Please note that "hard water" can cause a build-up of a "greyish" film on the steel causing a discoloration. Use a mild abrasive creme to remove hard water marks. Use a mild abrasive creme such as Jif and a non-scratch scourer to remove hard water marks.

Wire wool and abrasive cleaners should be avoided. Steel wool can leave minute particles of wire on the surface of the sinkware, which can develop into rust marks. Always remove damp sponges, brushes and cloths from the sink to avoid water marks.

Home cleaning aids such as bleaches contain hypo chlorides can damage stainless steel. They should be washed off as quickly as possible and the surface dried as above. These should also not be stored in the cabinet under your sink. Corrosive vapours can leach out and damage the stainless steel. Fruit juices, damp salt, vinegar or any other acidic food can also cause damage to the surface if left in contact with the stainless steel.

Also, a reminder that abrasive cleaners, chemicals used to unblock drains, silver dip clean can also damage the surface.

AURORA SINKS & TAPWARE PVD COLOURED STAINLESS STEEL

You should maintain your Aurora coloured stainless steel sink like you would any stainless steel sink as per above. The only other cleaners to be avoided are those with a cutting compound e.g. Autosol, Chemico Paste and the Mercer sink care pack as these will damage the PVD layer with continuous use.

The PVD layer provides extra protection from scratching and chemicals but like standard stainless steel, your Aurora sink should be maintained as per above instructions. If you live in an area with "hard water", the grey film that can occur will be more noticeable on a coloured stainless steel sink.

DURO GRANITE SINKS

Cleaning your Duro Granite sink is easy and uncomplicated. A little water, a scouring sponge and some washing-up liquid is all you need to remove stains, greasy marks and the usual signs of wear.

Use a microfibre cloth to wipe your Duro-Granite sink dry after every use. This prevents lime scale marks, and will make sure your sink retains its good looks for a long time to come.

Use white vinegar to deep clean your Duro-Granite sink and remove even stubborn lime scale deposits.

Be careful not to place hot items onto your Duro Granite sink. While the material is rated to 250°C, some items may exceed this if cooking with induction.

WARRANTY

Mercer offers a limited warranty on all of its Mercer products. For information on product care and warranties visit our website at mercermade.co.nz