

THERMOCAST Care and Cleaning Instructions

Thermocast sinks are designed and engineered to resist scratches and stains when used properly. The impact resistant durable finish will resist food acids and should not stain under normal kitchen use. Improper use can and may damage this sink or its finish and void the warranty.

PLEASE REVIEW THE FOLLOWING INSTRUCTIONS CAREFULLY.

HOW TO CLEAN YOUR SINK

- Rinse the sink thoroughly after every use. Sanitize your sink with bleach once a month to maintain a clean, fresh surface.
- Use of a soft cloth or sponge and liquid soap will remove any residue.
- Sink scratches can be buffed and polished with a liquid based auto polish to maintain a high gloss luster.
- Use of abrasive cleaners is not recommended and could dull the finish.
- The use of abrasive cleaners could void the warranty.

USING YOUR THERMOCAST SINK

- Protective mats, racks or dishpans should be used to protect the sink bowls and Thermocast recommends use of these products.
- Always use a cutting board or sink protector when using knives or sharp objects in the sink. Knife cuts will void your warranty.
- Do not pour hot grease or place hot pans directly into your sink as it could damage the surface and void your warranty.
- Remember, if you do damage your sink, minor cuts or scratches usually can be buffed and polished out of the finish. Use a liquid based auto polish to maintain the appearance and luster of your sink.