



All Seima sinks are manufactured from heavy gauge type 304 stainless steel for maximum durability.
[Type 304 is surgical grade stainless steel]

Stainless steel is a very durable surface, however it can be scratched or scuffed. When scuffing occurs, please remember that this is normal and the effect will become uniform over time.

Recommended Daily Care

Regular cleaning is important to maintain the appearance of your sink.

Wipe with a soft, soapy cloth, rinse and dry after every use.

Drying is very important to eliminate any film build-up that may develop from hard water deposits.

Tough Stains and Rust

Most stains are a result of water-borne minerals. Such stains are often seen as a "rainbow" effect and can generally be avoided with the daily care recommendations above.

Rust stains are a result of iron particles from an outside source (i.e., water, cookware, etc.) and can be removed with cleaners containing oxalic acid.

Steel wool pads leave tiny particles that will develop into rust spots. Stainless steel by itself will not rust. Persistent stains, including rust, can be removed with a variety of mild, non-abrasive stainless steel cleaners. Always rinse thoroughly after using any cleaner.

For heavier soiling or light staining, apply the mildest household abrasive cleaner or a paste made from bicarbonate of soda, or a stainless steel sink cleaner. Using a soft cloth, fine nylon scouring pad or soft bristle brush, rub the surface as softly as possible, using long even strokes in the direction of the polished finish (remember to wear gloves). Avoid using a circular motion. Rinse well and wash as per routine cleaning.

Scratches can be blended in using a "fine" 3M Scotch Brite pad and cleaning paste, if desired. Always wipe with the grain, rinse thoroughly and dry when finished.

(see next page for dealing with specific stains)

What To Avoid

- Bleaches containing hypochlorite will attack stainless steel and cause pitting and staining.
- Silver dip cleaners contain acids which attack stainless steel and leave a permanent stain.
- Certain foods, when left for prolonged periods, can cause pitting and corrosion. Examples are salt, vinegar, mustard, pickles, and mayonnaise.
- Fruits or juices on the sink; wipe them up immediately as they contain citric acids which over time can etch the surface.
- Strong acids can damage stainless steel (i.e. photographic developing liquids or denture cleanser). If they come in contact with the sink, they should be washed away immediately with clean water.
- Don't allow liquid soap or cleanser to sit for a prolonged period or to dry on the surface of the sink as most brands contain chemicals that can affect the shine of the sink.
- Don't use a steel wool pad to clean your sink. If a more abrasive product is needed, use a liquid cleanser being sure to rub in the direction of the sink grain lines. (Steel wool pads will leave small particles of steel embedded in the surface of the sink that will rust and give the appearance that the sink itself is rusting.)
- Don't leave bars of soap, wet sponges or cleaning pads on the tap landing as these will dull and possibly pit the surface of the finish over time.

Specific Stains and Stainless Steel

The following are specific guides for particular stains. Remember to wear gloves and goggles when using chemicals:

Acids & Tannin stain

Try to avoid sink contact with acids. If contact does occur rinse immediately and soak in ammonia or bicarbonate of soda solution. Follow by routine cleaning.

Bleaches

Try to avoid sink contact with concentrated or undiluted bleach or nappy wash. If contact does occur rinse immediately and soak in ammonia or bicarbonate of soda solution. Follow by routine cleaning.

Fats, Oils and Grease

Wipe off heavy deposits with a soft cloth or paper towel. Soak in warm detergent or ammonia solution. Follow by routine cleaning.

Finger Prints

Use routine cleaning. If necessary first treat the marks with a soft cloth or paper towel dampened with alcohol (methylated spirits).

Films

A dull, cloudy film is due to detergent residue. A "rainbow" film is due to oil or grease in the washing-up water. Regular routine cleaning, especially with soapy water, should remove these.

Heat Discoloration/Tints

Repeated cleaning as for Heavy Soiling may prove successful. If not, use a 10% solution of Nitric Acid (available from Chemist) together with a fairly coarse household cleaner with a coarse nylon scouring pad. Acid treatment must be followed by rinsing in ammonia or bicarbonate of soda solution and routine cleaning. Some alteration to the surface will result. Remember to wear protective equipment and avoid getting the acid on other metals particularly aluminium and copper

Labels

Peel off as much as possible. soak well in warm water, rubbing periodically with a soft soapy cloth. If adhesive remains. dry and rub gently with alcohol or organic solvent.

Rust Stains

Light superficial brown staining can be removed by routine cleaning repeated regularly for a few days. Similarly for darker stains repeat the cleaning as for Heavy Soiling. Rust spots with a halo around them indicate a fragment of ordinary steel has become embedded in the surface. Dab the spot, keeping it moist for 30 minutes with a 10% solution of Nitric Acid and repeat until there is no recurrence. For severe stains follow the procedure as for Heat Discoloration. Rinse with ammonia or bicarbonate of soda solution followed by routine cleaning.

Water Marks/Lime Scale

These are usually kept from developing by routine cleaning. In some localities, because of the quality of the water, regular cleaning as for Heavier Soiling will be required.

If allowed to develop to a marked degree, prolonged soaking in a 25% Vinegar solution, or a 5% Nitric Acid solution will loosen the deposit. Rubbing with a bristle brush or a nylon pad will assist in the removal of the scale. Follow by rinsing in ammonia or bicarbonate of soda solution and routine cleaning.