

TAKING CARE OF YOUR

ACRYLIC QUARTZ SINK

Hamilton, New Zealand | 0800 83 83 84 | www.ikon.nz

YOUR NEW ACRYLIC-QUARTZ SINK IS AN ELEGANT, HYGIENIC, LONG-LASTING MATERIAL USED FOR KITCHEN SINKS, AND BATHROOM VANITIES, AND MANY OTHER APPLICATIONS.

The following guidelines have been created to answer your questions on how to use and care for your new sink.

PLEASE NOTE: THESE SINKS ARE NOT SUITABLE FOR USE WITH INSTANT HOT WATER TAPS OR WASTE DISPOSALS. USE WITH EITHER WILL VOID THE WARRANTY.

MAINTAINING YOUR GRANITE SINK

A sink is not "self-cleaning", but it is simple and easy to maintain after daily use. Your new Ikon Acrylic- Quartz sink will bring lasting colour to your kitchen through advanced material technology. On installation, a sink will have an overall satin sheen finish. However, as you use it, eventually it will acquire a smoother, silkier finish. To ensure that this luster develops evenly, please adhere to the following cleaning guidelines.

For everyday cleaning, try the easy way first!
The recommended way to clean your sink is by washing with soap or detergent* and warm water, ideally after use. The surface can be wiped with a clean soft cloth. This procedure, if carried out regularly should be sufficient to keep the surface clean and stain free. Heavy staining liquids such as dyes and vegetable juices should be washed off as soon as possible.

Any remaining marks should be cleaned off, depending on the type of mark or stain, using suitable cleaners such as detergent*, Jif™ or for some chemicals, IPA or methylated spirit. If you live in a hard water area try to prevent lime scale deposits forming, as lime scale often give the appearance that the sink is stained. Lime scale can be removed with any dilute acid, a mild acid like vinegar can be used or it is still better to use a proprietary cleaner containing oxalic acid. ALWAYS thoroughly rinse the sink after applying any cleaner, do not allow any chemicals to remain on the sinks surface for prolonged periods.

Although liquids cannot penetrate your sink, it is recommended to wipe your sink using a damp cloth and a mild cream abrasive cleanser (Jif™) or a common household degreaser* ("Spray and Wipe" type products). Always clean using a circular motion. If a stain needs more attention, refer to our cleaning methods stated below.

Dealing with resistant stains:
Remove all the fat and oil residues of normal food preparation from the sink, using a detergent* or a hardsurface cleaner. Use a spray with 3/4 of liquid household bleach and 1/4 water to spray the sink and leave a few hours or overnight. The exposure time should be limited to 16hrs. In the morning, rinse or clean with a damp cloth. The sink should then be beautifully clean, with very little effort.

White sinks may discolour over long periods of time, to bring the white back use a mixture of ¾ household bleach and ¼ water. Spray the sink and leave for a few hours or overnight (no longer than 16 hours). Rinse and clean with a damp cloth. This type of cleaning should not be done regularly

Common household spills, such as vinegar, coffee, tea, lemon juice, dyes, ketchup, red wine or vegetable spills:
First, try the easy methods, then progress with an abrasive plastic scouring pad and a detergent* or an ammonia based hard-surface cleaner.

** do not use washing detergents that contain citrus or limonene in any form*

Only with a really persistent stain as lily pollen, or saffron, or with a light scratch, should you need to resort to an abrasive plastic scouring pad and rub over the stain with some bleach. Rinse several times with warm water and dry with a soft cloth.

Always restore the overall luster afterwards, using a damp cloth and a mild cream abrasive cleaner and blend the scrubbed area into the entire surface by rubbing in a circular motion. If hard water scale has built up around the waste or taps, use an abrasive plastic scouring pad and rub over the stain with a standard household limescale remover and follow the manufacturer's instructions. Rinse several times with warm water and dry with a soft cloth. Restore the gloss level as described above.

THINGS TO BE AWARE OF

A large amount of 'eco' dishwash liquids contain citrus (limonene) in their ingredients. Although a natural product, it is very potent and can damage most sinks. Do not use these products, instead use Palmolive or Sunlight.

Heat
Always use a heat protection pad, trivet (with rubber feet) or protective sink mat for hot cookware, or leave cookware to cool on the hob first. Never put hot pans, particularly cast iron, directly in a sink. Such heat can damage any surface. Pouring boiling liquids directly into the sink may damage your sink.

Scratches
Although Acrylic-Quartz sinks are strong, like all materials, it may develop slight abrasion marks in normal everyday use. Under normal usage, your sink is unlikely to be damaged by dropping heavy utensils on it or scratched by everyday objects. However it is possible under very exceptional circumstances that an extremely hard blow or pressure with a heavy kitchen knife may chip or scar the surface, always use an Ikon chopping board when preparing food. Don't chop, cut or dice food directly on the surface of the sink or drainer, it may damage your knife or sink. Scratches are generally cosmetic and do not impact the overall performance of the product.

Dark, heavily pigmented colours will show scratches, dust and ordinary wear and tear more readily than lighter, textured colours.

It is not recommended to use a plastic washing up bowl in the sink. Such bowls do not protect the surface of the sink. Because washing up bowls are made of soft plastic, small particles become imbedded in the bottom and they slowly grind away the surface of the sink. Strong alkalis like ammonia and caustic soda, caustic paint strippers, paint brush cleaners and neat chemical descaling agents are best kept away from your sink as prolonged exposure to them may dull the surface.

Under certain circumstances aluminium pans may leave a grey mark on the surface of the sink. This is not permanent, it is a deposit of metal from the saucepan and can be easily cleaned off. Do avoid the use of abrasive cleaners such as scouring pads and wire wool on the sink as such cleaners tend to abrade the surface which aggravates cleaning.

Chemical Spills
Accidental spills of strong chemicals should be flushed promptly with plenty of soapy water to avoid damaging worktops! For nail varnish spills, non-acetone based remover can be used, and then flushed with water. Undetected or prolonged exposure to chemicals may damage the surface.

WHATEVER HAPPENS, DO NOT DESPAIR!
Please contact us if you have ANY questions/concerns regarding the care and maintenance of your sink.



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