



**NO
ABRASIVES**



**NO ACID &
AMMONIA**



**NO
IMPACT**



**CLEAN WITH
SOFT, DRY
CLOTH**



**CONSTANT
CLEANING**

Kitchen faucets care recommendations

Make it a habit to clean your kitchen faucets regularly - preferably as soon as you use them. Then you will not have to use strong cleaners, which are also harmful to the environment. To prevent limescale build-up and scratches, clean the mixers with a soft cloth.

Clean chromed and anodized surfaces regularly with liquid neutral pH detergents or soap solution. Dry with a soft, dry cloth. If limescale builds up, use Aquasanita Care Surface Cleaner or regular edible vinegar and rinse thoroughly with water.

Remember:

All cleaning agents containing abrasive particles, such as hard scrubbers, rough sponges, scouring powders, etc., will scratch and abrade the surface. Do not use acid, chlorine or alcohol-based cleaners in any way as they may leave stains and damage the surface. If you use such a cleaner near the mixer, be careful not to spill it. It is not advisable to spray the detergent directly on the mixer, as it may damage the parts inside. It is better to use a cloth dampened with detergent - it cleans not only more gently but also better. Especially avoid cleaners that contain the following substances: salt, phosphorus and acetic acid and chlorine. Aluminum chloride, which is added to antiperspirants, can also leave stains. Damage can be caused by too hot water and too strong a current. If the water can freeze, for example when the house or cottage is not heated, empty or remove the faucet before the winter season and put it in a warmer place. If the single-lever mixer is emptied but not removed, the ceramic cartridge must be removed. If the mixer is thermostatic, remove the thermostat and leave the mixer on. When the air temperature is minus, the faucet containing water can even freeze during transport.



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Stainless steel kitchen sinks care recommendations

Just because your sink sees a lot of soap during its use does not mean it's completely clean. In fact, the chloride in most household soaps can actually hurt the surface of your sink over time. A simple way to prevent this is to give your sink a quick rinse after each use.

Food stains, water spots, and soap deposits can build up quickly unless you stay proactive in regularly scrubbing your sink. Scrubbing your sink with a soft cloth and a non-abrasive chloride-free cleaner can extend the life of your sink by getting rid of harmful chemicals and acids buildup on the surface of your sink.

When scrubbing your sink, make sure not to use steel wool, a wire brush, or any type of abrasive sponge. Also, be sure to apply cleaner and wipe it in the direction of the polish marks of the sink. Do this about once a week if you use your kitchen sink on a daily basis.

Things to avoid:

- Do not let acidic foods/liquids like fruit, salad dressing, or vinegar sit on the surface of your sink for an extended period of time. Long-term contact with acidity will cause harm to the surface of your sink.
- Don't allow soap or cleaners to dry on the sink. Be sure to rinse regularly to get rid of any harmful chemicals in the soap.
- Don't use anything abrasive to wipe the sink such as wool pads, wire brushes, or any other type of abrasive sponge or pad.
- Do not use your sink as a cutting board. Sharp objects like knives can damage the sink.
- Don't leave steel or iron pots/cookware in the sink for a long period of time as it could lead to staining and rusting of your sink.
- Be sure to put any wet sponges or cleaning mats somewhere other than the surface of your sink. These items may also lead to the rusting and staining of your sink's surface.



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Color stainless steel kitchen sinks care recommendations

Over the years, **TURL**[®] has developed an impressive list of color stainless steel sinks. We're focused on making your kitchen colorful. You can now match your sink with your kitchen decor or appliances. The stainless steel is overlaid with an innovative nano-PVD finish that is resistant to wear and abrasion and has a matte texture that is fingerprint and stain resistant. Our unique technique makes the steel incredibly tough and resistant to wearing or peeling. Still, minor scratching of the sink's surface can difficult to avoid with everyday use. Fortunately, these marks are usually only superficial and can be removed with a stainless steel cleaner.

To keep your sink looking brand new, be sure to follow these simple tips:

- Never leave a wet towel or sponge sitting directly on the bottom of the sink.
- Never leave cast-iron pots and pans sitting inside the sink. These release a lot of rust particles that can bind to the surface of the sink. Wash them promptly and rinse off the sink thoroughly with soap and water.
- Clean your sink regularly. Dirt and food particles sitting on the sink surface for days can harbor germs and damage the sink finish. Rinse off the sink with water regularly after use. Every few days, scrub the sink gently with soap and non-scratch dish sponge and rinse thoroughly with water. This will keep your sink finish looking like new.
- Clean with a mild dish soap and water. Use a soft foam sponge or a microfiber towel.
- Avoid all abrasive scrubbing pads.
- Avoid all abrasive cleaning agents.
- Avoid ammoniated products (window cleaner, tile cleaners, etc.).
- Avoid bleach.
- For hard water stains, you can use vinegar mixed with water (50:50). Let soak for up to 30 minutes and then rinse off well with water. Don't let the vinegar sit on the sink for longer than 30 minutes.



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Composite granite kitchen sinks care recommendations

Like any other appliance, your **TURTL®** composite granite sink needs proper care. Granite sinks are much more durable and require far less maintenance than stainless steel sinks. By following the steps below, your granite sink will always look brand new.

For standard cleaning, we recommend using any non-abrasive cleaner, standard liquid dish soap. To eliminate any water spots or soap film buildups, rinse and wipe the sink dry with a clean, soft cloth.

Liquid dish soap should remove most stubborn stains with multiple cleanings. If you continue to have trouble, use a mild abrasive cleanser, along with a soft scouring pad. For more stubborn stains, a solution of 50% bleach, 50% water can be used, but only in these situations. **DO NOT USE THIS FOR DAILY CLEANING.** Let the solution sit in the bottom of the sink for one hour, then scrub and rinse extremely well, to make sure there is no bleach left in the sink. Dark colored sinks must be rinsed thoroughly with hot water.

Do NOT:

- Use any abrasive cleaning agents or scrub pads, such as Steel Wool.
- Use straight bleach.
- Use commercial alkalis, such as ammonia and/or caustic solutions.
- Use drain-blocking chemicals that involve filling the sink with water.
- Use the sink to clean paint or grout materials.