



Memo Hugo Granite Sinks

Maintenance

To maintain original appearance, it is important to do a regular clean with non-abrasive cleaners and keep the sink dry when not in use.

Always keep the surface clean and do not allow dirt or grime to remain on the surface for extended periods to avoid marks and stains.

Do not use the sink as a cutting surface. Avoid placing hot pots, pans or other objects onto the surface of the sink. Use a chopping board which can be purchased together with the sink. Use appropriate potholders such as a chopping board as a thermal barrier. Avoid placing heavy objects with sharp corners on the sink.

Cleaning

Rinse the sink after each use with warm water and non-abrasive cleaner.

Always rinse well so gritty residue is not left in the sink.

Marks and Stains from General Use

Marks and stains caused by foods and liquids need to be removed immediately with hot water and gentle cleaning agent.

Calcium build up will be produced when the sink is used. Clean by soaking water and detergent mixture over the bottom of the sink, scrub off any dirt and stains, and finally rinse with water.

Do Not Use

- Steel wool, scourers or metal brush to clean the composite sink.
- Harsh cleaners containing severe acidic or alkaline chemicals such as sodium hydroxide, sulphuric acid or hydrochloric acid that will damage the surface.
- Toilet cleaners such as Chlorinated Cleaners or bleach of any type.
- Brick cleaners such as hydrochloric acid.
- Use of laundry detergents, such as Vanish, are not recommended.

Note

Damage caused by any improper treatment is not covered by the product warranty – please refer to Warranty Conditions.