

# Glass Sinks

Use and Maintenance



The sink is made using food grade stainless steel and toughened glass.

Toughened glass is designed to offer high levels of durability and is more resistant to high temperatures and scratches than standard glass.

For safety, should the glass break, it will shatter into tiny pieces, reducing the risk of serious injury.

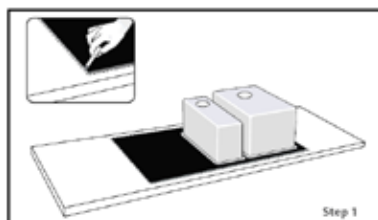
To keep your sink in pristine condition, please read and follow all advice provided.

## Installation :

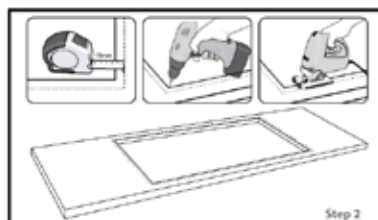
You will need:

- Gloves
- Eye and ear protection , where appropriate
- Cutting and grinding tools appropriate for the work top material
- Colourless liquid sealant

1 Place the sink upside down in the position where is to be installed and trace the outline of the sink on the worktop with a pencil.



2 Draw another line 15mm inside the first line. Cut a hole in the worktop following the second, inner, line.

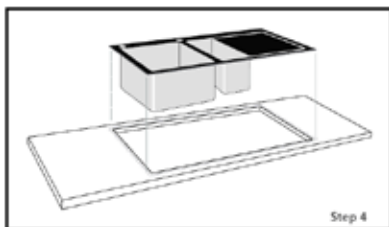
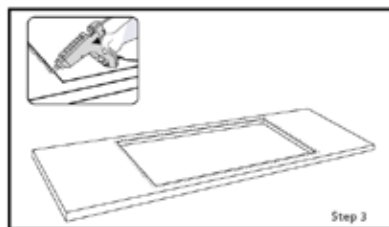


3 Apply a thick layer of silicone on the worktop around the opening you have created.

4 Place the sink into the opening and position carefully, ensuring the sink is level and aligned on the worktop correctly, prior to the silicone curing.

5 Use a damp cloth to remove the excess silicone along the joint between the sink and the worktop.

6 Do not use the sink until 24 hours after installation in order to allow the silicone to cure properly.



The moulding and edges of the sink must be absolutely level so water flows off into the drainer.

## **This guarantee is valid providing that:**

- The product has been installed by a suitably qualified person.
- Installation has been carried out in accordance with instructions and current legislation.
- Proof of purchase can be produced.
- The product has been used for domestic purposes only.
- The product has not been tampered with or repair attempted or modified by any unauthorised person.
- All products have been installed in accordance local water bye-laws and any building regulations in force.

## **This guarantee does not cover:**

- Damage by misuse, neglect or transit.
- Use of parts not used or recommended by CDA.
- Routine maintenance, general wear & tear and installation faults e.g. scratches and chips
- Products used for commercial or professional purposes.

Your sink is guaranteed against defects in materials and/or workmanship for 5 years. At the discretion of CDA, should a fault arise the sink may be repaired or replaced and agreed refitting may be reimbursed on receipt on a faulty sink/part, once they have been inspected and deemed faulty.

## Care and maintenance:

- Avoid any damage to the edges of the glass surface.
- Do not expose the glass to extremes of temperature. Do not place very hot or cold objects straight onto the glass surface.
- Do not use the drainer as a chopping board.
- Do not place heavy objects on the chopping board.
- Do not use abrasive or cream cleaners on the sink. These may contain materials not suitable for direct food contact.
- Do not use a plastic washing-up bowl in the sink as grit and other particles may become embedded in the bowl and scratch or erode the sink surface. CDA specifically recommend the use of wire sink baskets and drainer-racks to help protect your sink. Take care not to cut the plastic coating on these accessories with sharp cutlery or the edges of pans, etc.
- Do not use neat bleach or other harsh cleaning agents on the metal sink waste as this may cause tarnishing.
- Avoid dropping heavy or sharp objects into the sink as they may scratch or damage the surface.
- The surface of the sink can be affected by certain chemicals e.g. neat bleach, nail polish remover, paint stripper, solvents, brush cleaner and insecticides. If any of these substances come into contact with the sink, wipe off immediately with a dry cloth, wash with mild detergent and rinse with water.
- Do not use abrasive liquids, powders or steel pads to clean the sink as they will damage the sink surface and make it more susceptible to staining. The sink may be cleaned with a dilute bleach solution.
- Do not place very hot objects directly on the sink, place them on a special surface (board) made from wood or plastic, etc.

- In hard-water areas, a limescale deposit may build up on the sink. The limescale may become stained by coloured foods such as coffee or red wine. If this occurs, we recommend use of a mild limescale remover.
- Particularly stubborn organic stains can be removed effectively by soaking the sink in a biological washing-powder solution, dishwasher powder solution or diluted bleach.
- If the sink comes into contact with acidic materials, rinse immediately with plenty of water and wipe with a soft dry cloth.
- Do not leave rusty objects in contact with the sink. Rust can cause staining, cracking or even permanent damage to the sink surface.
- To avoid staining of the surface do not leave food or other materials with corrosive properties such as juices, salt, vinegar, mustard etc. on the sink for a long time.
- After using the sink, rinse it clean with warm soapy water and rinse with clean water before wiping dry.

Although stainless steel sinks are made to last a lifetime, consumers are almost always concerned about three specific natural occurrences that may appear on their new sink.

## Scratching:

Stainless steel is NOT scratch resistant and is susceptible to scratching through normal wear. Scratches are most prevalent when the sink is brand new but, through continual use, scratches will become more uniform and less apparent.

## **Rust spots:**

Rust coloured spots which may appear on a new sink do not indicate that the sink itself is rusting. The appearance of these spots is attributed to external factors most commonly related to ferrous particles which come through the water supply following the installation of new pipe work. These particles are not visible to the eye until they start to rust and are likely to appear in the first six to twelve months of use. Cleaning may remove the rust stain but not eliminate the cause. It is however important to avoid the use of steel wool which will exacerbate the problem.

## **Water staining:**

Limescale deposits and 'rainbow' discolouration which may appear on a stainless steel surface are solely due to environmental factors and not inherent faults within the product. Through continuous use and regular cleaning, these effects will disappear.

Please contact our **Customer Care Department** for Service on the details below

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