

Platinum.TM quartz

Sink Care Guide

Caring for your Platinum Quartz Sink

The Platinum Quartz sink range is a selection of elegant yet functional quartz composite sinks. Made with durability in mind; these high strength, practical sinks are resistant to heat, scratch, stain, and impact. The sinks are LGA (safety and quality) tested to ensure an antibacterial, non-porous and odour-free surface.

In the guide below we've included some easy breezy tips and tricks to keep your sink looking beautiful. If you have any questions, please do not hesitate to contact our customer care team on 1300 985 815.

Daily Care

After use, slightly dampen a soft cloth or sponge with warm soapy water and give your sink a good rub in a circular motion. Rinse well with clean water and dry thoroughly with a microfibre cloth.

More frequent care will help prevent discolouration that may be harder to remove such as limescale, mineral deposits and water spotting. Be sure not to leave everyday products and utensils left on the sink for prolonged periods of time.

Removing Discolouration

Tougher limescale build up can become visible as white stains. To remove any build up, use a solution of clean water and plain white vinegar or other non-abrasive descaling liquid, leave to soak for a while, rub thoroughly with a soft sponge before rinsing well with clean water and dry with a microfibre cloth.

Dealing with Tougher Stains, Markings and Light Scratches

Discolouration due to staining liquids such as tea, coffee, sauce or juice are best removed by rinsing with warm water and using non-abrasive cleaners. Difficult stains such as ink, oil or paint must be removed immediately using a cloth dampened in denatured alcohol.

Light scratches caused by contact with a pan or cutlery can often be removed using a cloth or sponge and gentle cleaning product (paraffin oil, for example).

What to avoid

- Avoid using the drainer as a cutting board to prevent irreparable damage
- Avoid the use of harsh detergents or abrasive materials that could scratch the surface of the sink
- Avoid pouring citric acid, bleach, alcohol, gasoline, or dissolver products into the sink
- Avoid dropping items into the sink, especially from great height or of heavy weight
- Anything above 200 degrees Celsius can damage the sink. Avoid placing hot pans from the stove, or any other hot elements on the surface of the sink.
- The sink is vulnerable to damage from thermal shock. To avoid thermal shock, let cold water run from your sink tap while you pour boiling water in the sink.

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