



Composite Sink Cleaning Guide



Keeping your composite sink clean shouldn't take more than regular rinses and occasional quick cleans with hot soapy water and a soft cloth. Nevertheless, even composite sinks are susceptible to things like limescale build-up now and then.

Do

- A good rule of thumb is to lightly clean your composite sink at the end of each day with hot soapy water and a soft microfibre cloth, then wipe with a dry microfibre cloth. This is much easier and protects the sink finish, rather than infrequent 'heavy' cleaning, and removes general everyday dirt from your sink.
- Tackle stains sooner rather than later. If a stain is particularly tough it's best to fill the sink with warm soapy water and let it soak. Once the area you wish to target has been submerged for an appropriate amount of time, take a kitchen sponge, or even better a stiff nylon brush, and in a circular motion gently scrub the area. Once the stain or dirt is removed, simply drain your sink and rinse it down with water like you would after normal use.
- A 50% mix of water and white vinegar can be used to remove limescale deposits, but do ensure to rinse thoroughly after use. Do not leave the vinegar in contact with the surface. A toothbrush can be used on difficult areas. Dry the sink after use to delay future build up.
- Always rinse the sink with water after cleaning or preparing food.

Don't

- When it comes to composite sinks the simple approach is always the best. There's no need to invest in complicated cleaning contraptions or expensive industrial cleaners. In fact, these products might cause more harm than good!
- General cleaning products to avoid: Industrial chemical agents (Acidic cleaning products), Bleach, Oven cleaning products, General spray cleaners and DIY products.
- Whilst Composite sinks are generally more durable and resistant to scratches, it's also best to avoid particularly abrasive cleaning products or methods. This includes avoiding steel wool scourers and any other similarly harsh cleaning devices.
- You must not pour strong chemicals down the sink such as bleach, ammonia, caustic soda, white spirit and sterilising solutions. If this should accidentally happen, quickly wipe the spill away and rinse with plenty of water.
- Avoid placing hot pans and trays directly on the sink surface, we recommend using a trivet or pot stand to help prevent any damage.

The information provided in this leaflet is for general guidance only. Always follow manufacturer instructions for your specific sink material and cleaning products. Test any cleaning solution on a small, hidden area before full application. The authors are not responsible for any damage resulting from improper use of cleaning products or methods. If in doubt, consult a professional.