

# BRIDGEPOINT Stainless Steel 304 Kitchen Sink Care & Maintenance Guide

Professional Care Guidelines for Long-Term Performance (Architectural / Technical Edition)

## About Bridgepoint Stainless Steel 304

Bridgepoint Stainless Steel 304 sinks are manufactured from high-quality 18/10 stainless steel, offering good corrosion resistance, strong durability, and a hygienic non-porous surface.

### 1. Daily Cleaning

- Clean using mild liquid soap and lukewarm water.
- Wipe with a soft microfiber cloth following the grain direction.
- Rinse thoroughly and dry immediately.
- Avoid leaving wet sponges or metal utensils in the bowl.

### 2. Approved Cleaning Methods

- Use non-abrasive, pH-neutral cleaners.
- Apply cleaner to a cloth, never directly onto the sink.
- Limit contact time to a few minutes.
- Rinse thoroughly and dry.
- For stubborn marks, use a stainless-steel cream cleaner (non-abrasive).
- Always clean brushed finishes with the grain.

### 3. Prohibited Products & Practices

- Abrasive sponges, scouring pads, steel wool.
- Acidic cleaners including vinegar-based products.
- Chlorine bleach, ammonia, alkaline degreasers.
- Solvents, acetone, paint thinners.
- Acidic limescale removers.
- High-pressure steam cleaners.
- Direct spraying of chemicals.
- Leaving cast-iron pans or metal trays soaking in the bowl.
- Using the sink as a cutting surface.

### 4. Limescale Prevention & Removal

- Wipe the sink dry after use.
- Use mild, non-acidic cleaners for light deposits.
- Avoid acidic descalers.
- Rinse thoroughly and dry immediately.
- For stubborn limescale, use a baking soda paste or stainless-steel cream.

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## 5. Scratch Management & Surface Behaviour

- Fine scratches are normal and will blend into a uniform patina.
- Avoid cutting directly on the sink.
- Use protective grids or silicone mats.
- Never use abrasive powders or metal scouring pads.

## 6. Finish-Specific Notes (Brushed / Satin 304 Steel)

- Clean with mild soap and water only.
- Avoid polishing compounds unless approved.
- Always wipe with the grain.
- Do not use waxes, silicone sprays, or oil-based treatments.

## 7. Heat & Impact Considerations

- Do not place hot pots directly from the hob into the sink.
- Avoid dropping heavy cookware into the bowl.
- Use a protective grid for heavy-duty use.
- Avoid thermal shock from boiling water on a dry surface.

## 8. Chemical Sensitivity

- Avoid prolonged exposure to chlorides, harsh detergents, or acidic residues.
- Prevent standing water containing cleaning chemicals.
- Rinse immediately if accidental contact occurs.

## 9. Warranty Considerations

- Damage from abrasive or acidic cleaners is not covered.
- Mechanical damage from tools or sharp objects is excluded.
- Corrosion caused by improper cleaning or chemical exposure is excluded.
- Discoloration from standing water or harsh detergents is not covered.
- Improper installation or failure to follow care guidelines voids warranty.