

BRIDGEPOINT Stainless Steel 316 Kitchen Sink Care & Maintenance Guide

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

Why 316 Stainless Steel Matters

Bridgepoint kitchen sinks are engineered from marine-grade Stainless Steel 316, offering superior resistance to corrosion, chlorides, and harsh detergents. Most competing sinks use 304/314 steel, which is more prone to pitting, staining, and long-term dulling.

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 only.
- Apply cleaner to a cloth, never directly onto the sink.
- Limit contact time to 2-3 minutes.
- Rinse and dry thoroughly.
- For stubborn marks, use a 316-safe stainless steel cream.

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.

4. Limescale Prevention & Removal

- Wipe the sink dry after use.
- Use mild, non-acidic cleaners for light deposits.
- Avoid soaking components or leaving chemicals on the surface.
- Rinse and dry immediately.

5. Scratch Management

- Fine scratches are normal and blend into a uniform patina.
- Avoid cutting directly on the sink.
- Use protective grids or silicone mats.

6. Finish-Specific Notes (Brushed / Satin 316 Steel)

- Clean with mild soap and water only.

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- Avoid polishing compounds unless approved.
- Always wipe with the grain.

7. PVD Finish Care (Gunmetal, Copper, Gold, Titanium, Rose Gold)

Daily Cleaning (PVD)

- Use mild liquid soap and lukewarm water.
- Wipe with a soft microfiber cloth.
- Rinse and dry thoroughly.

Approved Cleaning Methods (PVD)

- Use pH-neutral, non-abrasive cleaners.
- Apply cleaner to a cloth, not directly onto the surface.
- Rinse and dry immediately.

Prohibited for PVD

- Abrasive sponges or pads.
- Acidic or alkaline cleaners.
- Solvents, acetone, alcohol-based cleaners.
- Metal polishes or abrasive creams.
- High-pressure steam cleaners.

Heat & Impact Considerations (PVD)

- Do not place hot pots directly onto the PVD surface.
- Avoid dropping heavy cookware.
- Use a protective grid.

8. Chemical Sensitivity

- Avoid prolonged exposure to chlorides, harsh detergents, or acidic residues.
- Prevent standing water containing cleaning chemicals.

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 is excluded.
- Damage to PVD finishes from misuse is not covered.

10. Professional Recommendations

- Weekly maintenance for commercial or high-use environments.
- Train cleaning staff on proper stainless steel and PVD care.
- Inspect accessories periodically.

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11. Why Bridgepoint 316 Outperforms Standard 304/314 Steel

Feature	Bridgepoint 316 Stainless Steel	Standard 304/314 Stainless Steel
Chloride Resistance	Excellent (Marine-Grade)	Moderate
Pitting Resistance	High	Lower
Corrosion Resistance	Superior	Standard
Longevity in Coastal Areas	Excellent	Prone to Tea-Staining
Chemical Tolerance	High	Moderate
Professional/Architectural Use	Recommended	Acceptable