

Congratulations on the purchase of your new **Casa Lusso** sink, we hope you and your family enjoy your new kitchen and consider us for any future project.

Your new sink is made of premium 18/10 Stainless Steel and has a nominal thickness of 1 or 1.2mm depending on the line of sink purchased.

The 18/10 refers to the proportion of chromium to nickel in the Stainless Steel alloy. The presence of chromium enables the steel to form an invisible layer of oxide that protects it against corrosion and the addition of nickel to the alloy increases its corrosion resistance while adding a bright polished appearance, hardness, and exceptional resistance to all temperatures.

Daily Cleaning Practices:

We suggest you clean the sinks as you would a Stainless Steel pot, use a mild detergent with a sponge, rinse and dry off. From time to time you may also polish it as to restore it to its original beauty and shine using any polishing cream for stainless steel of your choice.

Things To Avoid:

1. Do not use harsh chemicals inside the sink; if you would not put it on your hands, don't put it down the sink. Bleaches, acids, thinners etc. Be advised that some foods contain acids, such as lemons. If they come into contact with your sink, rinse off and dry clean ASAP.
2. Never lay rusted objects or objects prone to rusting inside the sink as it will stain if a rusted foreign object is laid in it.
3. The environment that your sink is installed should play a vital part of your product choice. Stainless Steel can corrode, discolour or develop rust in accordance to the environment. For instance; Salt air is suited to a higher grade of Stainless Steel (316 marine grade) and requires more cleaning and maintenance.