

# Operation and Maintenance – Furhoffs Stainless Steel Products

## Stainless Steel – Maintenance and Cleaning

To maintain the surface and corrosion resistance of stainless steel, regular cleaning is required. In most cases, rinsing the surface with warm water and using soap or a mild detergent, followed by thorough rinsing with clean water, is sufficient.

### Prevent Discoloration

Discoloration can occur if the stainless steel surface comes into contact with substances containing acids or iron particles. To avoid this:

- Wipe or rinse away substances that may affect stainless steel, such as acids.
- Avoid placing iron objects directly on the stainless steel surface.
- Do not grind or weld steel and iron products near stainless steel surfaces.

## Sink Units – Maintenance Advice

- The surface of the sink is sensitive to scratches and will naturally develop a patina over time. Avoid using hard or sharp objects that may cause deep scratches.
- If the underside of the sink is equipped with a bonded wooden board, hot objects must not be placed directly on the surface, as the heat may affect the adhesive and cause the metal sheet to detach. Always use a protective pad.

## Strainer Basket, Sand Trap, Basket Waste and Water Trap

- A filled strainer basket, sand trap, or basket waste can significantly restrict water flow. These should be emptied and cleaned regularly, with intervals adjusted to usage.
- If necessary, the water trap should be disassembled and cleaned to ensure proper function.

