



Excalibur *Stainless*

8 Tips for Keeping Your Excalibur stainless Looking Its Best

- 1. Always use a damp cloth and soapy water**, or a mild, non-abrasive cleaning liquid, to prevent dirt and limescale buildup in your Excalibur sink.
- 2. Rinse your Excalibur stainless with water after every use**, and polish dry with a soft cloth or tea towel.
- 3. Never use harsh detergents**, abrasive cleansers, or scouring pads, like steel wool.
- 4. Never use bleaches containing hypochlorite**, or silver dip cleaners in your Excalibur sink.
- 5. Never allow corrosive chemicals** like photo developing liquids or denture cleansers to come in contact with your Excalibur stainless – and if they do, wash them away immediately with water.
- 6. Never let food and scraps sit in your Excalibur stainless for prolonged periods** – especially acidic foods like lemons, oranges, citrus fruit juices, salt, vinegar, mustard, pickles or mayonnaise, but even seemingly benign foods like tea, coffee grounds and pasta sauce, which can cause corrosion.
- 7. Never leave cooking implements in your Excalibur stainless** – especially in standing water, as iron particles from your pots and pans can cause temporary rust staining. (Remove stubborn rust stains using a mild cleaning agent – such as Barkeepers Friend, which is the brand of powdered product we recommend for cleaning your sink.)
- 8. Use stainless steel cream** – such as Rejuvenate or Weiman – or stainless steel repair kit to restore your Excalibur sink's forgiving Satin Finish, should any deep scratches occur. (Available through most building supply and hardware stores, and many luxury kitchen showrooms.)

