

Lovello Stainless Steel Sinks

General Care & Cleaning for your Lovello Sink:

Wiping after every use is the key to maintaining the luster of your Lovello stainless steel sink. After every use, rinse thoroughly and wipe the sink with a soft cloth. This practice is the simplest, safest, and least costly method that will reduce mineral deposits and water spotting in hard water conditions. Lovello stainless steel sinks thrive with frequent cleaning because there is no surface coating to wear off on stainless steel.

It is important to clean for aesthetic considerations and to preserve corrosion resistance. Stainless steel is protected from corrosion by a thin layer of chromium oxide. Oxygen combined with the chromium in the stainless steel forms a chromium oxide film that protects further corrosion. Dirt, contamination, and other materials hinder the safeguard process and trap corrosive agents, reducing corrosion protection. Routine cleaning is necessary to preserve the appearance and integrity of your Lovello stainless steel sink.

Cleaning of Sink Contaminants:

Different contaminants such as dirt, dust, and soil will vary greatly in the effect, appearance, corrosive probability, and ease of removal. While some may be easily removed, others may require specific cleaners for effective removal. Frequently, warm water with or without a gentle detergent is sufficient. Next in order are mild non-scratching abrasive powders such as typical household cleaners including: Bar Keepers Friend, Flitz, Gordon's Miracle Shine and Shiny Sinks Plus. All of these products are available at most grocery and hardware stores and it is recommended to follow the cleaning directions on the product.

Do not use abrasive cleaners to clean your Lovello sink. Items such as steel brushes, steel wool, and scrub pads will tarnish the finish and make the sink look dull. These should be avoided as they may leave particles embedded on the surface which can lead to rusting.

Do not let household cleaning products such as bleach sit in your sink for a long period of time as it will damage the finish of your sink.

Scratches:

Scratches are unavoidable in any sink material, including stainless steel. With time, these scratches will become uniform.

For minor scratches, combining a wet Scotch Brite pad with a cleansing agent such as Flitz will soften the appearance of scratches and disparities. You should rub the agent with the "grain" of the existing finish and continue to rub across the sink's entire surface. **RUBBING AGAINST THE GRAIN OR IN ONE SPOT WILL PRODUCE POOR RESULTS.** Once the rubbing process is completed, sink should be rinsed with clean water and towel dried.



For more serious scratches, you can utilize a pumice rubbing compound which you can purchase from your local hardware store. This compound is more aggressive which will allow you to minimize the appearance of serious scratches.

To avoid minor or major scratches to the bottom of the sink, we recommend that you utilize a sink grid, which is available with all of our kitchen sink models.

Surface Stains & Rust:

Surface residue such as hard water stains, tarnish, rust, and lime deposits should be treated with any of the following cleaning products: Bar Keepers Friend, Gordon's Miracle Shine or Flitz (follow product directions). Once clean, you should wipe off excess water with a dry towel.

Fingerprints & Stains:

Fingerprints and stains resulting from normal use in consumer and architectural applications are the most common surface contaminants. To easily remove, use a glass cleaner or by gentle rubbing with a paste of soda ash (sodium carbonate) and water applied with a soft rag and follow through with a water rinse.

Shop Oil and Grease:

Shop oils, which commonly carry grease, grit, and metal chips can produce surface spoiling after shop operations. Greases and other contaminants may also soil surfaces in food preparation and many other household and commercial situations. Periodic removal of these soils is a necessity. Initially soap or detergent and water or a combination of detergent and water with a solvent will work. Non-halogenated solvents, such as acetone, methyl alcohol, ethyl alcohol, methyl ethyl ketone, benzene, isopropyl alcohol, toluene, mineral spirits, and turpentine work well. Most of these solvents are widely used individually, but there are many blended or compound cleaners on the market. Please use supplier directions for information on their applications on stainless steel.

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