

BLUME'S[®]

KeyStone[™] Stainless Steel Bowl

Care & Maintenance

The most effective cleansers to use include:

- Bar Keepers Friend
- Zud and Lawrence Right Work
- Comet
- Shiny Sinks Plus
- Luneta
- Soft Scrub
- Mr. Clean
- Flitz

These cleaners are recommended by the manufacturer of the KeyStone Stainless Steel Bowls.

Cleaning recommendations from the manufacturer:

- Rinse thoroughly after each use: This can be done by running water and rubbing the cleaned area with a sponge.
- Towel dry after each use to prevent mineral deposits from building up on the bowl surface.
- Use a recommended cleaner on the bowl once a week. Rub in the direction of the satin finish lines. Scouring across these lines can damage the original finish.
- Do not let standing solutions of bleach and water sit for extended periods of time in the bowl. Many detergents, soaps, bleaches and cleaners contain chlorides which can cause serious damage such as surface pitting.
- Do not allow liquid soap or other household cleaners to dry on the surface of the sink. Chemical additives found in many of these cleaners will affect the original high luster finish.
- Do NOT use steel wool to clean your bowl. The steel wool will break down after long periods of time and these particles can embed into the bowl itself. The particles will rust and give the appearance that the bowl itself is rusting. A ScotchBrite[®] pad can be used instead. Clean rubbing in the direction of the finish lines.
- Do not use rubber mats or dishpans in the bowl. These can lead to surface rust or possible pitting. If you do use them, remove promptly after each use.
- Do not leave wet sponges, cloths, or cleaning pads on or in the bowl. It can produce rust.

Preventative Care

Chlorides:

Thoroughly rinse your bowl after each contact to remove any residue.

Scratches:

Stainless Steel does scratch. Over time the scratches due to usage will blend into the overall finish.

Knives:

The Stainless Steel bowl does not serve well as a cutting board or chopping block. Using the bowl as either will cause deep scratching. The use of a cutting board is highly recommended.