

SANI-LAV[®] COLUMBIA PRODUCTS

Wall Mount Stainless Steel Scrub Sink Model 5310



Columbia does not recommend use with harsh chemicals.

Product Compliance
NSF/ANSI 2 Food Equipment



Care and Maintenance

Regular cleaning will preserve the appearance and integrity of the surface. Stainless steel can easily be cleaned and kept stain-free using various methods.

Recommendations:

- Clean with an abrasive cleaner like, Bon-Ami or Zud weekly or bi-weekly. Always scrub in the direction of the grain or polish lines. Another option is to use Baking soda. Make sure to rinse well and dry. Illustration A
- Most soaps and detergents contain chlorides, we recommend rinsing the stainless-steel sink with hot water after use, to prevent corrosion. Illustration B
- Regularly dry your sink to prevent water and surface rust marks. Illustration C
- Do not leave salt in the sink or near a saltwater environment.
- Use a quality stainless steel cleaner and follow cleaner instructions. Wipe along the grain (NOT against). Illustration D

Things to Avoid:

- Avoid harsh abrasive cleaners and corrosive chemicals.
- Avoid abrasive scouring pads, carbon steel brushes and steel wool for cleaning as iron particles left behind can lead to rust.
- Avoid the use of oily rags or greasy cloths when wiping the surface. To avoid water spots, wipe dry after use.

Additional Tips:

- Regularly drying your sink works wonders to prevent water and surface rust marks.
- Wear rubber gloves when working with cleaners to protect your hands.
- Never mix cleaners. Some products react to create dangerous gases.
- There are thousands of blended or compound cleaners on the market. Users are advised to contact suppliers of solvents for information on their applications on stainless steel.
- DO NOT USE SOLVENTS in closed spaces or while smoking.
- Note: Columbia does not recommend use with harsh chemicals.



Illustration A



Illustration B



Illustration C

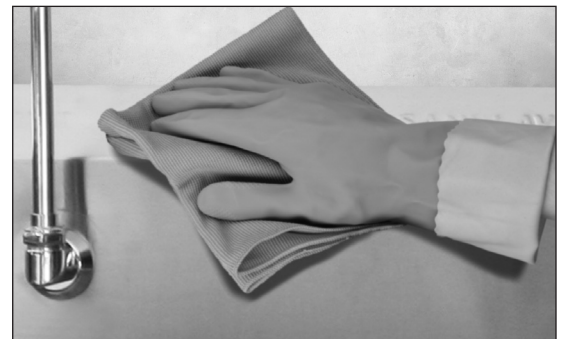


Illustration D