

Granite Composite Kitchen Sink – Care and Cleaning

Granite composite kitchen sinks are increasingly becoming the popular choice by people, as it truly adds to the beauty and glamour of the kitchen. It is best able to withstand the day to day pressures, in terms of denting, staining and cutting. The most wonderful feature of using the granite kitchen sink is that it does not lose its luster quickly. Apart from being long-lasting, it is scratch resistant, lustrous and non-porous. However, there are some guidelines that you must follow before using a granite sink. Read on to know the do's and don'ts of granite kitchen sinks.

Do's:

- Instead of cleaning the granite sink once a week or fortnightly, clean it every day.
- After every use, make sure that the sink is clean, dry and exposed to room atmosphere. For this rinse and towel dry sink to minimise major cleanups.
- Ensure there is no standing water in the sink as it may build up mineral deposits. Remember, the quality of the water plays a dominant role in sink maintenance.
- In case you have a high mineral content water supply, mineral deposits are bound to occur. For removal of mineral deposits use a dilute solution of vinegar and water for washing the sink area. Thereafter, flush the surface with clean water.
- Make use of the mildest cleaning products to clean your sink effectively.
- To remove everyday stains from the kitchen, dip a damp cloth in a solution of dishwashing liquid.
- If there is stubborn stains, the best bet would be to use an abrasive pad instead of a cloth.
- In case there are stains and marks that have seeped in. In the bowl use bleach and water solution. For this, mix water and bleach in a ratio of 40:1. Soak the bowl in the solution and keep it overnight. In the morning drain the solution and rinse with water.
- Dragging metal pots and pans on the granite sink cause metal residue. To remove the metal marking, use a soft nylon brush and a liquid soap to scrub the entire area in a circular manner.

Don'ts:

- Avoid dropping any sharp objects on the granite sink.
- Stop using any metal scouring pads or wire wool, as they leave metal residue on the surface of the sink.
- Mild steel or cast-iron cookware left for extended periods of time cause staining of the sink.
- Make sure that the rubber dish mats, wet sponges or cleaning pads are removed from the sink after every use. Otherwise these might cause staining and / or discoloration of the sink surface.
- Make sure concentrated bleaches or products containing chlorinated solvents or formic acid are kept away from the sink. These cause discoloration of the sink.
- Avoid using the sink as a cutting surface.