



How to care

Day-to-Day Care

Your new Carysil Micronized Compressed Quartz Sink will bring lasting colour to your kitchen through advanced material technology. Carysil is a very tough and resilient self-colour silica resin that will last a lifetime of normal usage. To keep its good look and sparkling finish follow these simple guidelines. It is not recommended to use a plastic washing-up bowl in the sink. Such bowls do not protect the surface of the sink. Because washing-up bowls are made of soft plastic, small particles become embedded in the bottom and they slowly grind away the surface of the sink. Strong alkalis like ammonia and caustic soda, caustic paint strippers, paint brush cleaners and neat chemical descaling agents are best kept away from your sink as prolonged exposure to them may dull the surface. Your Sink can withstand very high temperatures without marking. However, it is better not to put very hot pans onto the sink because the pans may damage the accessories which are less resistant to high temperatures, under normal usage your Carysil cannot be damaged by dropping heavy utensils on it or scratched by everyday objects. However, it is possible under very exceptional circumstances that an extremely hard blow or pressure with a heavy kitchen knife may chip or scar the surface, so always use the Carysil Teak Chopping Board when preparing food. Don't chop, cut or dice food directly on the surface of the sink or drainer, it may damage your knife.

How to clean your Sink

The recommended way to clean your sink is by washing it with soap or detergent and warm water, ideally after use. The surface can be wiped with a clean soft cloth and tissue paper use. This procedure, if carried out regularly should be sufficient to keep the surface clean and stain-free. Heavy staining liquids such as dyes and vegetable juices should be washed off as soon as possible. Any remaining marks should be cleaned off, depending on the type of mark or stain, using suitable cleaners such as

detergent “Ezzee/Teepol” or for some chemicals, white spirit or methylated spirit. If you live in a hard water area try to prevent limescale deposits from forming, because unfortunately limescale stains very easily and gives the appearance that the sink is stained. Lime scale can be removed with any dilute acid a mild acid like vinegar can be used or better still, a proprietary cleaner containing oxalic acid. Because Carysil is harder than a lot of metals, under certain circumstances aluminium pans stain. This is not permanent. It is a deposit of metal from the saucepan and can be easily cleaned off. Carysil is less susceptible to damage caused by excessive abrasion than other materials used for sink manufacture. However, do avoid the use of abrasive cleaners such as scouring pads and wire wool on the sink as such cleaners tend to abrade the surface which aggravates cleaning.

How to care for a chopping board

Before you use the board for the first time wipe it with a little vegetable oil. Repeat this every few months. After use, rinse it and stand it on edge to dry.

How to Care Accessories

Although polycarbonate is shock resistant it can be scratched so only use a mild detergent to clean, not abrasive cleaners or wire wool. Clean your wire mesh basket only with mild liquid detergent, so powder coating remains as it is

CARYSIL LIMITED

Regd. Office: A-702, 7th Floor, “Kanakia Wall Street”, Chakala, Andheri Kurla Road,
Andheri (East), Mumbai-400 093 (India). **Ph.:** +91 22-40157817 / 18 / 19
Email: info@carysil.com **Visit us at:** www.carysil.com