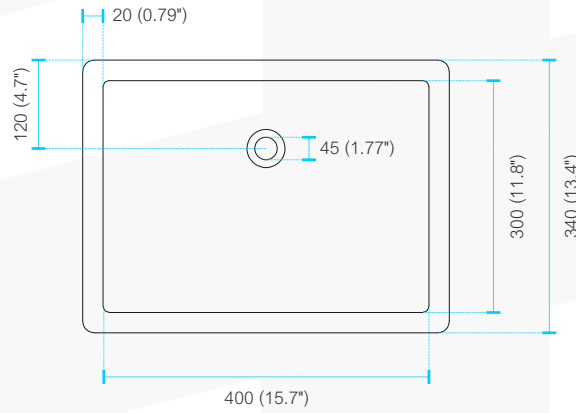
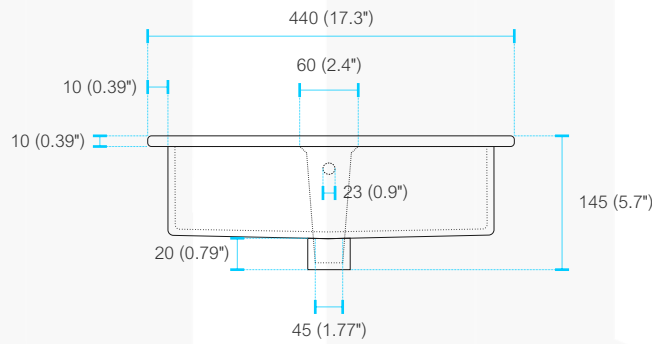


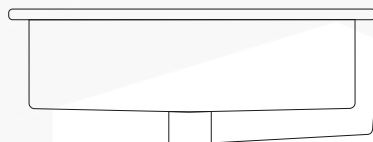
**TOP ELEVATION**



**FRONT ELEVATION**

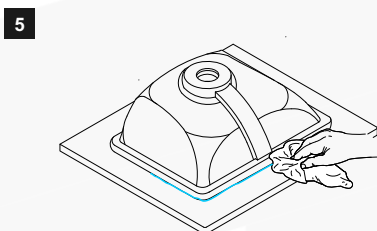
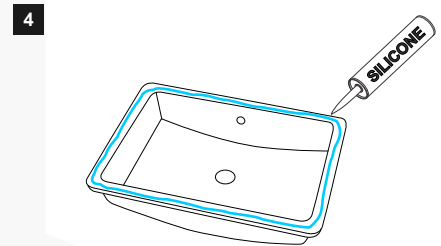
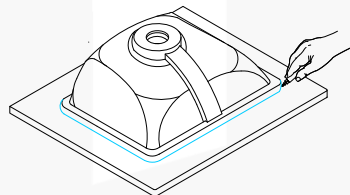
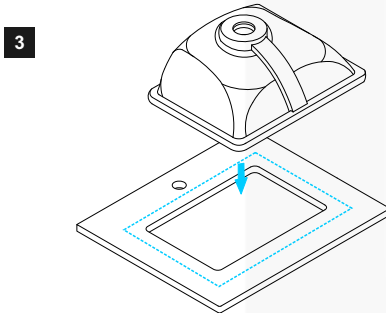
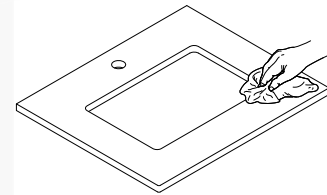
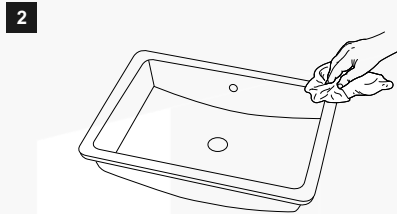
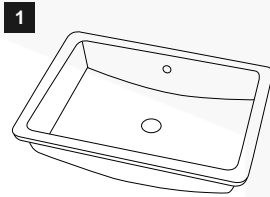


**SIDE ELEVATION**



1. Unpack the new sink and check the contents of the materials supplied.
  2. Clean the underside of the countertop and the rim of the sink.
  3. Place it upside down on countertop by tracing edge of basin. Be sure to allow clearance for faucet and other accessories or fixtures.
  4. Generously apply 100% silicone sealant around the rim.
  5. Position the sink under the opening.
- \* Use level to make sure that the basin is sitting level in all directions , front to back and side to side, while pressing down to seal. Carefully remove any excess silicone.

**Note:** Sink style, shape, cutout on top may vary from the picture above. Instructional purposes only.



## QUARTZ

- DO NOT leave water on the surface for long periods of time. The most susceptible areas are those that are close to sinks.
- DO NOT use sharp objects to cut directly on the countertop surface. Instead, use protective materials such as chopping boards.
- DO NOT place the surface outside or anywhere that may be exposed to high levels of ultraviolet radiation.
- DO NOT place any objects that give off heat, or that have been recently removed from the cooker, onto the surface.
- DO NOT use water-repellents, sealants, polishes or similar products.
- DO NOT polish the surface.
- DO NOT place heavy objects that are unsuitable for countertop use on the surface.
- DO NOT use paint strippers, caustic soda or any products with a pH greater than 10. If you use bleach or solvents, you should rinse the surface with plenty of water immediately. Never leave such products in permanent contact with the surface, as they may affect it after 12 hours. Avoid the use of any Chlorine-based products and any contact with Hydrofluoric acid.
- DO NOT use grease removers with a high mineral content, or very strong products containing 50% solutions of Hydrochloric acid or Sodium Hydroxide.
- DO NOT use any cleaning products that have a mineral content or that include microparticles in their composition.
- DO NOT use any scouring pads that may scratch the surface. Use the soft side of a cleaning sponge.

## ACRYLIC

- To maintain the finish on your Acrylic top use only a soft cloth and weak solution of non-abrasive detergent.
- To remove scratches, marks, etc. rub gently with car cutting compound, car polish or household brass/silver cleaner.

IF YOU WOULD LIKE TO REMOVE MINOR CUTS AND SCRATCHES YOURSELF BEFORE HIRING A PROFESSIONAL, THE STEPS BELOW WILL GUIDE YOU TO REFINISHING YOUR COUNTERTOPS:

1. Rinse surface with warm, soapy water and dry completely.
2. Use a mild abrasive cleaner, on a damp sponge, and rub in circular motions over the area. To maintain the finish of the acrylic counters, it is important to keep moving the abrasive cleaner and sponge over the surrounding areas to maintain a uniform finish.
3. Rinse counters thoroughly with warm, soapy water and wipe completely dry again. If marks persist, go over the areas once more, applying more pressure this time until the marks gone.

## CERAMIC BASINS AND TOPS

- To maintain the finish on your ceramic top use only a soft cloth and weak solution of non-abrasive detergent.
- Due to the glazed surface of ceramic tops, scratches cannot be repaired or removed.
- Due to ceramic being a handcrafted product that is fired at high temperatures, some visual distortion may occur. This is not a defect but can be seen to add to the beauty of the product.

## GRANITE & NATURAL STONE

- DO clean surfaces with mild detergent or stone soap.
- DO thoroughly rinse and dry the surface with clean, clear water after washing.
- DO blot up spills immediately.
- DO avoid scratches which can occur with certain stoneware, or pizza stones containing Silica sand.
- DO save a chip which a professional may be able to reattach using epoxy.
- DO use coasters and trivets.
- DO NOT rest hot pans on your countertop.
- DO NOT use harsh cleaning products.
- DO NOT stand on your countertop for any reason.
- DO NOT store bottles of cooking oil directly on your countertop.
- DO NOT leave acidic liquids on the surface which can dull the finish, (Lemon or Orange Juice, Vinegar, Soft Drinks, and Wine).
- DO NOT use abrasive products such as dry or soft cleansers.