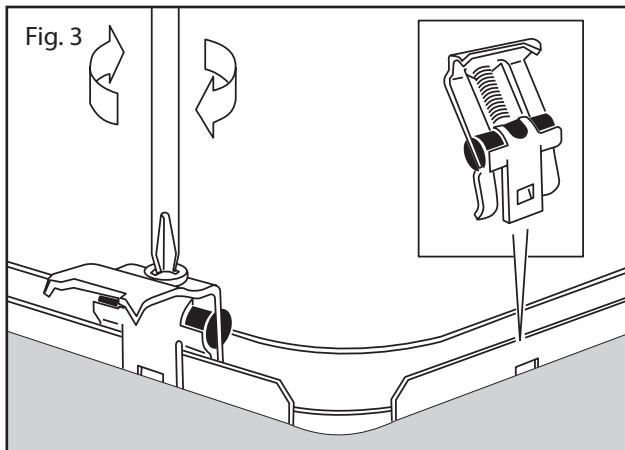
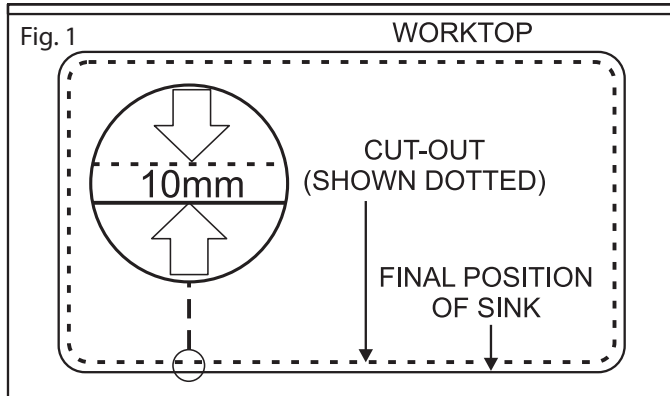


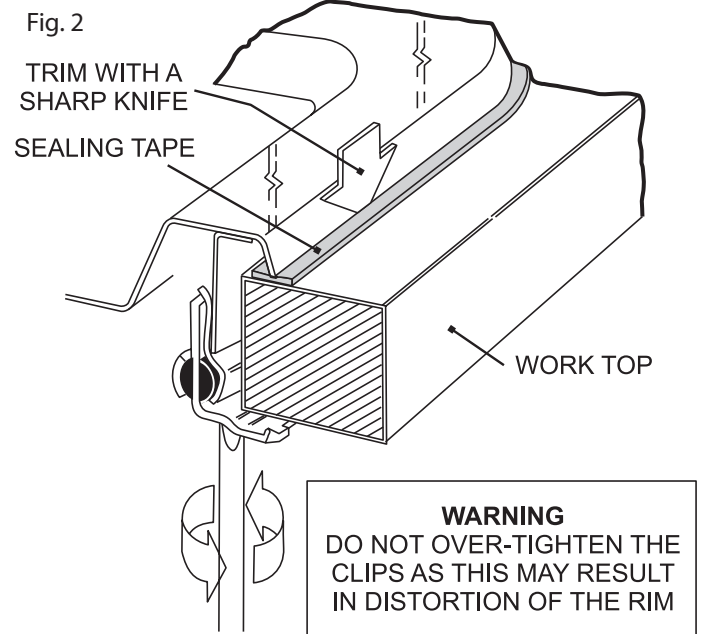
Inset Sinks Fitting Instructions

1. It is recommended that the Inset sink is fitted to the worktop before being permanently fixed to the cabinet.
2. Place the sink upside down on worktop. Position the sink relative to the worktop as required, ensuring that the cabinet framework will be clear of all parts of the sink. With a sharp soft pencil draw around the sink as accurately as possible. See fig. 1.
3. Remove the sink and draw another line 10mm inside the outline of the sink top following the corner radii with care. This is the cutting line for the aperture.



4. Drill as large a hole as possible inside the cutting line. Using a pad saw, jig saw or similar, cut out the aperture to the cutting line.
5. Remove paper backing from the foam tape and stick down to the worktop, lining up the inner edge of the tape 3 to 4mm from the edge of the cut, see fig. 2. A neat butt joint of the two ends is desirable. The tape may be stretched slightly to obtain this. The worktop should be clean and dry before application.
6. Attach the fixing clips to the sink rail as shown in fig. 3 ensuring that the two 'prongs' of the clip face inwards. Open the hinge on the clip.
7. Turn the sink upside down and lay the worktop over the sink. Swing the clip into position. (This is the most effective method although if the worktop has been fixed to the cabinet, the sink can be placed in the aperture and the fixing effected from underneath).

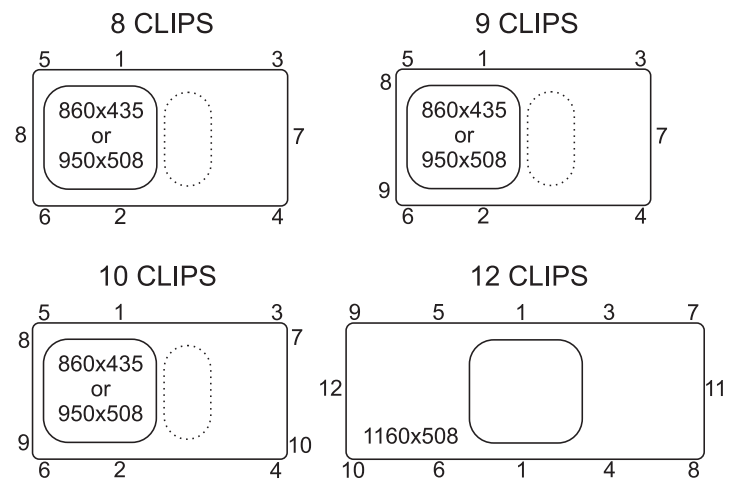
8. With the sink secured in position the excess sealing tape should be cut off by carefully running a sharp knife or razor blade round the periphery of the sink and then lifting the excess tape away.



NB The adjustment of the clamping bracket for U.K. market suits worktops of thicknesses 27mm to 43mm.

Any variations from these thicknesses will either require packing under the clips or for the worktops to be rebated.

Recommended tightening sequence for sink fixing clips



After Care Stainless Sinks

Day-to-day care

Routine cleaning of your stainless steel sink is easy if the following simple procedure is followed:

After use wipe the bowl and drainer with a soft damp soapy cloth and rinse with clean water. In hard water areas, an application of proprietary cream cleaner or stainless steel sink cleaner will avoid any build-up of a dull film of waterborne deposits.

Although stainless steel is an extremely durable material and will withstand a great deal of hard use, it can be scratched by hard or sharp objects. If the surfaces are to be kept in a blemish free condition reasonable care should be taken when handling such items.

Cleaning

Always use a soft cloth. The use of coarse grit scouring powders or soap-filled wire wool cleaning pads is not recommended, since both will mark the surface of the sink. Wire wool pads can leave tiny fragments of wire embedded in the surface and these can rust and leave small brown rust stains. Vigorous rubbing with a soft cloth with a proprietary cream cleaner or stainless steel sink cleaner will remove these stains.

Always remove wet cleaning aids (cloths, containers, etc.) from the sink surface after use to avoid the formation of water marks and rust stains.

Discolouration and heavy staining

In most cases, staining of stainless steel is due to something being deposited on the steel rather than an attack on the material itself. The most common cause of staining is the build-up of a thin film of waterborne deposits on the sink surface, often first seen as a rainbow effect. The build-up of such a film can be avoided by drying the surface of the sink after use.

Should such a film appear, apply proprietary cream cleaner or stainless steel sink cleaner neat and rub vigorously with a damp cloth along the length of the sink surface. After cleaning, rinse thoroughly with clean water and dry.

Wire wool products and ferrous water supply pipes can leave minute ferrous particles adhered to the sink surface. Since stainless steel under normal conditions does not rust, these particles can cause the appearance of small brown rust stains. These stains can be removed using the procedure described above.

10 Year Guarantee

We guarantee to replace any stainless steel sink that breaks due to material or manufacturing defects within 10 years from the date of purchase.

The guarantee does not cover normal wear and tear occurring through use of the product.

For the guarantee to apply the owner must follow the use, care and cleaning instructions provided.

Accessories and waste fittings are not included in this guarantee.

Caution!

Certain household products contain substances that will attack the stainless steel surface. They are:

1. Bleaches

Most common domestic bleaches contain Chlorine in the form of a hypochlorite. Chlorine attacks the microscopic Chromium Oxide film on the surface and can cause pitting of the surface.

Bleaches should always be used in the prescribed strength specified by the manufacturers. Undiluted bleaches can cause pitting and staining of the surface and should be immediately rinsed off with plenty of clean water.

All cleaning agents containing hypochlorites are unsuitable for use with stainless steel and, even highly diluted, can cause pitting under certain circumstances. For this reason we strongly recommend that the sink is not used for soaking clothes or cleaning clothes in hypochlorite solutions for long periods.

2. Silver dip cleaners

These are particularly harmful since they contain strong acids that can cause discolouration and pitting. The first sign of this is an iridescent rainbow stain that turns an etched dull grey colour.

Should any silver dip cleaner come into contact with the surface of the sink it should be immediately rinsed off with plenty of clean water.

3. Corrosive foodstuffs

Fruit juices, damp salt, vinegar, ready made mustards, pickle and mayonnaise can cause pitting and corrosion if left in contact with the stainless steel surface for long periods.

4. Acids

Sulphuric, Hydrochloric and other strong acids will cause pitting corrosion, as will photographic developing liquids. If contact occurs immediately wash off with plenty of clean water.

	
LEISURE sinks	
Meadow Lane, Long Eaton, Nottingham, NG10 2GD, England Tel: 0115 946 4000 E-mail: consumers@agarangemaster.co.uk www.leisuresinks.co.uk	
	13
EN 13310 : 2015	
Kitchen sink made of:	Stainless Steel
Cleanability:	Pass
Load resistance:	NPD / N/A
Durability:	Pass