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USER AND MAINTENANCE GUIDE

NOTE: To purchase accessories and / or spare parts for this product, contact us at the Contact Center (depending on the number of your country that indicates the warranty certificate or our social media)

www.drijainternational.com

Why the Stainless-steel sink is so popular?

Stainless steel holds the highest ranking in material choice for kitchen sinks for good reason:

1. Stainless steel is more durable than porcelain and cast iron, so it won't chip, nick or crack, which keeps its luster longer while other materials will show their age.
2. Stainless steel will not rust, stain, or fade, and the finish resists scratches. So retains its luster when cleaned with household cleanser and a soft towel.
3. Stainless steel is rich in chromium and nickel; while Chrome increases the hardness and wear-resistance of your sink, and Nickel increases the strength and resilience to dents. So, it has more overall usable space than porcelain or cast iron.
4. Stainless steel has strength and flexibility that on impact will "give" to cushion glasses and dishes against breakage.

Why has the surface of the sink patterns after many years?

The reason is because the sink is scratched by steel brush or rough texture brush.

Measure: Using clean cloth or neutral detergent to clean the sink, avoid using steel brush or rough texture brush again.

Why at the bottom of the sink appears mineral precipitation?

Long-term retention of water causes mineral precipitation.

Measure: In this case, you can use a low concentration vinegar solution to remove the deposition, and then use the clear water clean it entirely. Finally, dry the sink surface.

What is the role of sound absorption?

Sound absorption rubber pads are fortified with spray coat, which cuts off the sound of washing dishes to reach the mute effect.

How to clean stainless steel sink?

Stainless steel is remarkably easy to clean. You can quickly remove fingerprints, dust, and ordinary stains simply by rubbing the stainless with a clean, damp cloth and wiping dry. It's no problem at all to remove stubborn or sticky materials such as burnt-on grease, dried food particles, and coffee stains if you follow the suggestions offered below. With reasonable care, your stainless steel will stay looking like new for years to come.

What needs more for Maintenance of stainless-steel sink?

Pay more attention to fluoride in household products, bleach, food, silver cleaning materials, sulfur, hydrochloric acid cleaning products which have the potential corrosion damage on the sink.

Why may some rust appear on the sink?

1. When decorating the kitchen, there are some bolts, solder scraps, concrete and smear on the surface of the sink, if not clean as soon as possible, it may be arising some mildew and rust on the sink.

2. When decorating the kitchen, there must be a lot of water with rust in the pipe which is made of cast iron and zincification. If the water dip in the sink for some time, it may be arising some mildew and rust on the surface of the sink.
3. Kitchen knife, bottle-opener, the cover of wine bottle, etc. which are made of steel placed on the sink for a long time that may be arose some rust too.
4. When cutting goods with a knife, what would destroy the surface of antirust on the sink, then also will arise some rust.
5. Such as some chemistry detergent, sauce, salt, food, juice and putrid fruit or vegetable etc. which contain acid and alkali is made a strong role in corrosion to the sink. If not clean as soon as possible, it maybe arose some mildew and rust on the sink.

Measures:

1. You'd better fix the sink after kitchen decoration. Before fixing, pls clean long-term residual water clean out of the pipe. After fixed, pls clean the sink thoroughly.
2. Please clean the sink after each use, not leave dirty things and water stains.
3. Do not place the kitchen knife or bottle-opener on the sink for a long time. Do not use the steel ball to scrub the sink or cut the goods on the sink.
4. If appears the rust or mildew on the sink, spread toothpaste on rust or mildew point, and then wipe clean using the dishcloth.

Why is undercoating needed?

Proper and well-appointed undercoating will aid in noise reduction, condensation prevention, and maintaining the water temperature when pre-soaking dishes.

Does the sink maintenance have relation with kitchen ventilation?

Surely. If kitchen ventilation is not enough, corrosive gases distributed by decoration materials occur redox reaction with iron, which causes the sink to rust.

Does stainless steel sink have magnetic?

Although there are many kinds of stainless-steel materials at present, our sinks are made of high-quality stainless-steel materials which are resistant to magnetization. When the armor plate whole pull to stretch, the plate is suffered by squeezing and becoming bending, then the crystal of metal from resistant to the magnetization of the Austenitic structure could be transformed into the magnetic of the Martensite structure or Ferrite structure more bending is, the stronger the magnetism will be (for example: the corner of the sink). All these problems will not affect the antirust and the life of the sink, you may rest assured to use our product.....Stainless Steel Sink. As the time goes by, the magnetic gradually weakened, or even disappeared.

How to take care of your Stainless-Steel Sink

"Always"

- Clean everyday by thoroughly rinsing with a mild soap, warm water and wipe dry.

- Rub lightly with a soft cloth in the direction of grain lines on a regular basis for additional preventive cleaning.
- Keep the sink free of any standing water as this can cause a buildup of mineral deposits, which can affect the appearance of your sink.
- Any stubborn stains should be removed by scrubbing in the direction of the grain with a mild abrasive such as Comet. Always rinse the sink after using any cleaning agent and wipe dry.
- Clean any mineral deposits built up over time with a mild solution of vinegar and water followed by a thorough flushing with water.
- Remove any scratches with a Scotch-Brite pad and cleaning agent rubbing in the direction of the grain. NOT RECOMMENDED FOR MIRROR FINISH.

“Never”

- Allow food or beverage residue, or metal canned products to remain on sink surface.
- Leave water spots, steel cookware or utensils in the sink for lengthy period; iron particles often develop rust spots in the stainless-steel surface.
- Use a steel wool or scoring pad as it damages the sink surface and causes discoloration.
- Set hot pans or other kitchen products directly into sinks.
- Leave rubber mats, sponges, or cleaning pads in the sink overnight as this will trap water and could stain and discolor the sink surface.
- Use any drain cleaning products containing sulfuric or hydrochloric acid as this will attack the sink. Silver cleaners can also contain acids that will damage the sink surface.
- Let the sink contact with water containing heavy metals which make sink fade and/or get rust.
- Use the inside of the sink as a cutting surface.