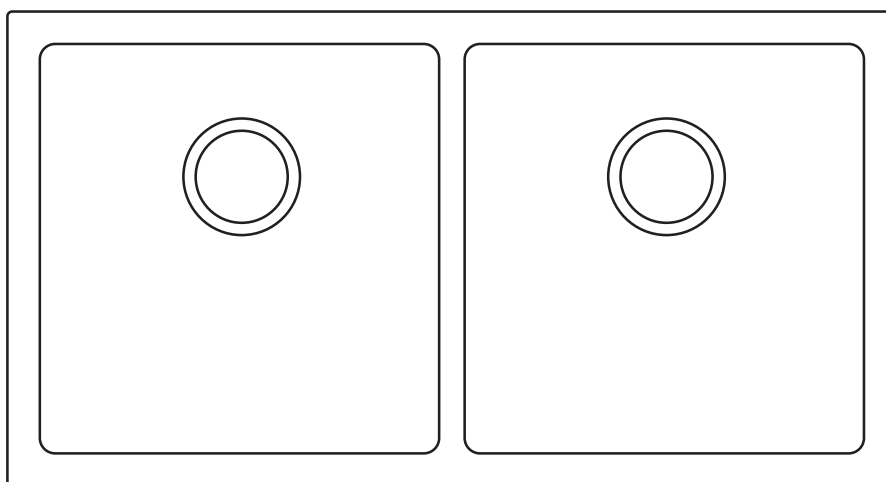


Granite Sinks



**INSTALLER – PLEASE LEAVE THIS MANUAL
FOR HOMEOWNER**

Care & Maintenance

 **Argent**
Villeroy & Boch Group

Daily Care

1. Rinse the sink with warm water after each use to remove food residue and soap deposits.
2. Clean with a mild dish washing liquid on a soft cloth or non-abrasive sponge, wiping in gentle circular motions.
3. Rinse thoroughly to ensure no detergent remains.
4. Dry with a microfibre cloth to help prevent mineral deposits, water spots and surface dulling.

TIP: In areas with hard water, always dry the sink after use to prevent limescale buildup.

Weekly Care

Along with daily cleaning, apply a light oil treatment and remove any metal marks to maintain the surface's natural lustre.

1. Rinse the sink with warm water to remove food residue and soap deposits.
2. Apply a small amount of liquid cooking oil to a soft, damp sponge and rub gently in circular motions.
3. Wash with warm water and mild dish soap to remove any residue.
4. Dry with a microfibre cloth.

Monthly Care

To restore the finish and prevent buildup:

1. Apply a non-abrasive cleaner (like Jif) to the sink.
2. Gently scrub with a soft cloth or sponge.
3. Rinse thoroughly with warm clean water.
4. Dry completely with a microfibre cloth to avoid streaks.

Special Care

Removing Stains & Deposits

Although non-porous and stain-resistant, negligent care (leaving kitchen residues overtime or incorrect use of cleaning detergents) can trap pigments.

1. Rinse food and drink residue (tea, coffee, wine, sauces) immediately with warm water and dish soap.
2. For persistent marks, apply a non-abrasive cleaner (like Jif) to the stained area, use a soft sponge to clean in a circular motion. Rinse off and dry.
3. Rust stains or heavy deposits may be treated with Gumption. Apply Gumption to stubborn stains, clean with a soft sponge in a circular motion. Rinse off and dry.
4. Alternatively, push the plug down firmly to seal the sink. Add one or two dishwasher tablets and boiling water, stir until dissolved, then leave for two to three hours before cleaning with a soft sponge in circular motions. Rinse off and dry.
5. For stains that have been left for long periods of time, repeat steps 2 and 4 with a nylon sponge scourer sponge if needed.

Note: Limescale deposits, can be removed with a limescale remover (Ammonia free versions only) or dish washing liquid. Rinse and dry once clean.

TIP: Always finish with a Weekly Care routine to maintain the surface's natural lustre.

Removing Metal Marks

Metal cookware and utensils can leave superficial grey streaks on surfaces. These are surface residues, not scratches.

1. Apply a small amount of liquid cooking oil to a soft, damp sponge and rub gently in a circular motion.
2. Wash with warm water and mild dish soap to remove any residue.
3. Rinse and dry with a microfibre cloth.

TIP: For persistent marks, use a nylon brush with a small amount of detergent.

Protecting The Surface

Colour & Surface Protection

- Any apparent "discolouration" is usually due to surface limescale deposits and can be removed.
- The surface is naturally resistant to liquids and dirt, making daily cleaning easier.
- Edges are more vulnerable to impact than the main bowl. Avoid heavy knocks to prevent chipping.

WARNING

The following may damage the surface.

DO NOT:

- DO NOT USE steel wool, metal scouring pads, or abrasive cleaners.
- DO NOT USE harsh or chlorine-based chemicals.
- DO NOT USE strong acids, including denture cleaners and photo-developing solutions.
- DO NOT ALLOW prolonged contact with wet items such as sponges, cloths, metal utensils or standing water.
- DO NOT ALLOW food acids (e.g. citrus, vinegar, mustard) or salty residues to remain on the surface.
- DO NOT ALLOW extended exposure to kitchen residues—such as highly pigmented foods or beverages (e.g. beetroot, red onion, cranberry juice), coloured dishwater, grease and oil buildup.
- DO NOT ALLOW cleaning products to dry on the sink.
- DO NOT place hot cookware directly onto the sink. Usage of a Roll Mat is recommended.
- DO NOT drop heavy or sharp objects into the bowl.
- DO NOT cut directly on the sink surface. Only use the recommended chopping board.
- DO NOT pour hot oil directly into the sink.

IMPORTANT

Incorrect care and maintenance of your product may void your product warranty.

**For further warranty details for Argent and the brands
distributed by Argent, contact Argent Central
or visit www.argentaust.com.au**

Please direct any questions or feedback for this product to Argent Central:
support@customer-central.com.au or call 1300 364 748

The manufacturer reserves the right to make alterations without notice.



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