

Please find the care and cleaning guide and warranty below. **Please keep this information with your receipt.**

Care and Cleaning Guide

To maintain the original appearance of the sink, a regular cleaning routine should be carried out. The best form of maintenance is frequent regular cleaning.

Note: Surface scratching will appear more frequently as the sink is used, as no material is scratch resistant. The scratch marks will not be as noticeable overtime as the sink is used more. Scratching will be most noticeable on the drainer area of the sink where most objects are likely to be placed. Please see our 'Valore Scratch Test - Quartz/Granite Sink' on our website.

- After each use, wipe the sink with a soft, slightly wet soapy cloth and rinse with warm water. This should remove most substances encountered within the kitchen environment. For daily cleaning, use harmless detergents such as Palmolive dishwashing liquid.
- If you find your granite quartz sink looking dull or dry, try putting a bit of household oil (olive oil, baby oil, etc.) on a cloth. This will instantly give the sink a new shine and hide a few marks that naturally happen in a busy household over time.
- If required, wipe down the sink after cleaning with a microfiber cloth, soft cloth or towel to avoid water deposits sitting on the sink or water marks. If you have hard water and you allow water to sit on the surface, it can cause mineral stains that will not be able to be removed.
- After use, always remove wet cleaning-aids (such as cloths, pads, containers or brushes) from the surfaces to avoid the formation of water marks/stains.
- Do not allow liquid soap or other household cleaners to dry on the surface of the sink. Most brands contain chemical additives which may affect the original luster of the sink.
- Using abrasive cleaners and solvents might dull the surface so it might be best to avoid them.
- Harsh abrasives, steel wool pads and scouring materials should not be used for cleaning the sinks, as they will leave scratch marks in the surface and damage the appearance of the sink. Likewise do not use wire brushes, scrapers or contaminated scouring pads.
- If you use rubber mats or dishpans in your sink remove these after use and do not leave in the sink.
- Do not use your sink as a chopping board.
- Avoid dropping sharp objects into the sink, as this may damage the surface.
- Do not put hot items straight on to the sink e.g. hot pot from the stove top or a dish from the oven. Let the hot item cool before placing on the sink.
- Boiling water from a pot or jug should not be poured directly into the sink. It should be diluted to cool the water down and avoid damaged or any potential cracking.
- Do not change temperatures dramatically between hot and cold e.g. using cold water and then using boiling water or on a cold frosty morning when the sink is cold, then pouring boiling water from the jug into the sink.
- Do not let foodstuffs remain in contact with the sink for a long period or dry on the sink. This includes tea bags, concentrated salt and vinegar mixtures, highly acidic foods such as tomatoes, pickles, lemon, etc. It is always good practice to wash down the sink surfaces after food preparation.
- Strong acids such as sulfuric and hydrochloric are very corrosive and should not come into contact with the sink. Keep citrus cleaners and ammonia away from the sink when cleaning granite composite sinks. These can damage the surface texture and cause more harm than good. If you should spill these kinds of ingredients, be sure to rinse thoroughly to try remove as much as you can.
- The quality of your water can affect your sink appearances. In areas with high concentration of minerals or over-softened water a white film may develop on the surface of the sink. To combat these, we suggest the sink should be towel dried after each use and cleaned thoroughly once a week.
- If you happen to have hard water, try to clean your sink more often in order to maintain a glossy finish.
- If you need a tougher cleaner than detergent, you can try using Bar Keepers Friend to their instructions.
- Gradual build up of lime scale on the sink surface (which can cause staining) can easily be removed with vinegar or lemon juice; simply apply and rinse away with water after a few minutes.

Valore Sink Warranty

Pyragranite Granite/Quartz Composite Sinks - 15 Years

Valore warrants granite and quartz sinks shall be free from manufacturing defects in material and workmanship for 15 years from the date of purchase.

Sink Accessories, Wastes and Plugs - 2 Years

Valoré warrants accessories shall be free from manufacturing defects in material and workmanship for 2 years from the date of purchase. The care and cleaning guide for chopping boards on the FAQ website page should be followed to avoid cracking or warping.

Valoré General Warranty

The warranty does not cover normal wear and tear, abuse or incorrect installation. The warranty is non transferable. Should the customer have a problem with their Valoré sink, they should contact their supplier and provide the sink model code, date of purchase, purchase receipt, date of installation and description of the problem.

The care and cleaning guide on the FAQ Valoré website page should be followed to avoid any potential damage to the sinks or accessories.

Valoré Ltd liability is to repair or replace the Valoré product at Valoré cost by product replacement or a refund of Valoré original invoice price. Valoré will endeavour to its best ability supply products free of manufacturing and/or workmanship defects. Valoré shall not be liable for installation costs, plumbing costs, non-Valoré product costs, of incorrectly supplied products, change of product specifications, factory product defaults or freight damage. It is the responsibility of the installer to check the correct product has been received, it is free of factory faults, freight damage and the specifications are as requested prior to installation.