

Hana

PVD HANDMADE SINKS

Our HANA PVD handmade sinks are expertly engineered and hand crafted to give you years of lasting satisfaction, but like all beautiful things they require a little care. Fienza's range of HANA sinks are made from 1.2 mm thick, high-quality 304 grade stainless steel. However, as the word implies, it stains less, it is not stain-free without proper use and care.

HANA sinks that come in our Carbon Metal and Rugged Brass finishes are finely sandblasted to provide extra protection from scratches. After sandblasting, colour is applied using a physical vapour deposition (PVD) process. This results in a finish that is highly resistant to scratches and won't discolour over time. While the finish is not scratch-proof, it provides a highly durable surface designed to withstand daily use.

For extra peace of mind, Fienza includes sink protectors with each of our PVD handmade sinks. To ensure that the sink looks as beautiful in the years to come as it does now, we recommend you follow the instructions below.

Cleaning & Care

Daily Care

Dry off any water droplets after use with a clean dry cloth. Most water contains minerals such as calcium, and chemical additives such as chlorine which, when the water evaporates, will leave marks on the surface of your sink.

General Care

Once a week wipe gently with a soft, soapy cloth using a mixture of detergent and water. Rinse thoroughly with cold water after cleaning, then dry with a soft, clean cloth.

Smears or Finger Prints

Use a glass cleaner containing ammonia, applying the cleaner to a clean cloth and wiping gently until removed. Rinse thoroughly with cold water after cleaning, then dry with a soft, clean cloth.

Stubborn Spots or Stains

Use a non-abrasive, stainless steel spray cleaner, applying the cleaner to a clean cloth and wiping gently until removed. Rinse thoroughly with cold water after cleaning, then dry with a soft, clean cloth.

Hard Water or Rust Spots

Stainless steel does not rust. Rust stains or spots result from iron particles introduced by water, cookware or steel wool pads. Use vinegar swabbed onto the affected area, rub gently and let stand for 10 minutes. Apply baking soda to the area where the vinegar has been applied and let stand for 2-3 minutes. Rinse thoroughly with cold water after cleaning, then dry with a soft, clean cloth.



Avoid these cleaning mistakes

- Do not use steel wool, abrasive cleansers or cleaning pads to clean your sink.
- Do not use chemical "silver cleaners", bleaches, or detergents containing chlorine or any of its derivatives.
- If the sink comes into contact with acidic foods or materials, rinse immediately with plenty of water and wipe with a soft, dry cloth.
- Do not leave rusty objects in contact with the sink. Rust can cause staining, cracking or even permanent damage to the sink surface.
- To avoid staining of the surface, do not leave food or other material with corrosive properties such as juices, salt, vinegar, mustard etc. on the sink for long periods of time.
- Do not place very hot objects directly on the sink. Place them on a heat resistant surface such as a sink protector.
- Avoid scraping the sink basin or draining board with utensils.
- Avoid dropping heavy or sharp objects onto the sink surface.

