

# Installation and Care Manual

## Non-Farmhouse Style Sinks



### General Recommendations:

Please read installation and care instructions thoroughly. Inspect your sink for any noticeable damage before installation. Check all local applicable plumbing and building codes.

These instructions are based on application to composite material or solid surface countertop installation only; countertop application to stone, marble, granite or butcher-block should be referred to an experienced countertop fabricator for custom installation.

We suggest using experienced and professional installers only. For custom cutting of countertop and installation of the actual sink, on-site installation is also recommended. Acceptable variances are approximately 1/8 of an inch. Alignment to the cut-out and precise application and trimming of any adhesive sealant are critical to a superior fit and finished look.

Hahn sinks does not accept any liability for damage to countertop, sink fixture, faucets or personal injury during installation. Warranty is void if installation instructions are not followed.



**CAUTION:** Undermount sinks require that your countertop is fabricated to exacting standards and the sink be installed using meticulous procedures. We recommend that you leave the installation to a seasoned professional.

### Applicable Sink Models:

#### Classic Series

SS002, SS004, SS004, SS006, SS008, SS010, SS012, SS038, SS044, SS083

#### Small Radius Series

ZR001, ZR002, ZR003, ZR004, ZR005, ZR006

#### Embossed Series

ZR007, ZR008, ZR009

### Tools / Materials Needed:

- Tape Measure
- Hacksaw / Jigsaw
- Rags
- Pencil (Not Ink)
- Ear and Eye Protection
- Denatured Alcohol
- Silicone Adhesive Sealant
- Mounting Clips

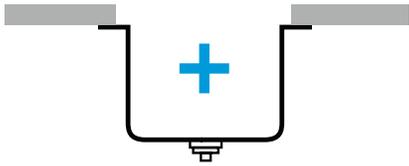
*Be sure to use proper tools and always wear personal safety devices for your protection.*

### Installation Instructions:

1. Unpack and check the contents supplied: Sink, Mounting Brackets and Cutout Template
2. The Cutout Template provides 3 options for installation (see reverse for Countertop Reveal Options). Trace the outline of the template and cut countertop along the inside of the line using appropriate cutting tools. Template is for guide only — Use the physical sink to ensure accurate cutout opening.
3. Locate and drill holes on the underside of the countertop, approximately 1" from edge of the sink to be installed. Holes should be evenly spaced approximately 6" to 8" apart starting from every corner. It is recommended to install a faucet at this point before installing the sink.
4. Loosely attach mounting brackets to the countertop, parallel to the cutout opening using the mounting screws and butterfly nuts.
5. Clean sink flange and underside of cutout area of countertop, making sure that the area is smooth and free from grease. Apply continuous bead of silicone caulk evenly on top of sink flange.
6. Position and align sink over countertop opening and press sink onto countertop. Turn bent end of mounting bracket to snug over the sink rim. Check alignment of sink again and tighten fasteners to secure sink.
8. Wipe away excess silicone caulk with a damp cloth. Connect drain and water supply according to manufacturer's instructions.

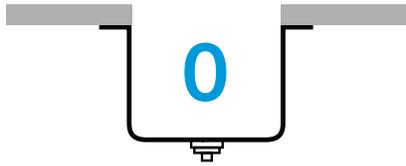
**!** **CAUTION:** All installation types need to allow room for faucet installation. Ensure adequate clearance behind the sink for any faucet and backsplash, as well as full range of motion for faucet spouts and handles.

## Countertop Reveal Options:



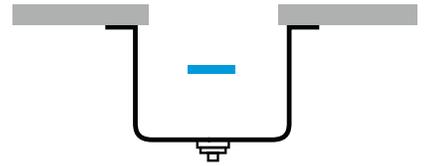
### Positive Reveal

The countertop edge sits typically 1/8" back from the edge of the sink and the sink rim is exposed.



### Zero Reveal

The countertop meets the edge of the sink and fits flush with the sink bowls.



### Negative Reveal

The countertop extends over the edge on all sides of the sink.

## Care and Maintenance of Stainless Steel Sinks:

Much of the beauty of stainless steel lies in its long-lasting wear and enduring good looks. Follow these simple sink cleaning and maintenance tips, and your Hahn stainless steel sink will retain its original beauty for years to come.

### Simple cleaning tips to keep your sink stain-free:

- Since most soaps and detergents contain chlorides, We recommend frequent rinsing of your stainless steel sink, preferably after each use.
- Combine this simple daily treatment with weekly cleansing with an abrasive cleaner. Unlike porcelain sinks, durable stainless steel stands up strongly to abrasive cleansers. Remember always to scrub in the direction of the polish lines so that your efforts blend with the surface of your sink. For less aggressive approach, try cleaning your stainless steel sink with a paste of baking soda and water. Rinse well and dry. Regularly drying your sink works wonders to prevent water and surface rust marks.
- Looking for that extra sparkle? Use flour power to polish your stainless steel sink by applying dry flour when the look you're after is a gleaming finish. Rub the flour in with a soft cloth, and then rinse and dry. Club soda will do the sparkle trick as well. After placing the stopper in your sink, pour some club soda in and rub with a soft cloth. As always, dry with soft cloth to prevent water spots and surface rust.
- Add some shine with a few drops of baby oil. Wipe off with paper toweling and repeat for added shine.

### Maintaining the original beauty of your sink:

- Do not let soap cleansers dry on the sink surface. Rinse regularly to keep the chlorides found in most cleansers from affecting the sink's natural luster.
- Steer clear of steel wool pads. The iron particles that are left behind can lead to rust and corrosion. For hard-to-clean projects, try a ScotchBrite scouring pad when the job at hand requires a little extra effort, again in the direction of the grain.
- Avoid leaving steel and cast iron cookware in your sink for extended periods of time. Iron plus moisture on top of stainless steel can lead to surface rust and staining.
- Rubber dish mats, wet sponges and cleaning pads are not recommended for a lengthy stay in your sink. Since they trap water, discoloration and staining can result.
- Just as you do not use your cutting board to clean the dishes, do not use your sink as a cutting board. Knives and other sharp kitchen instruments will naturally damage the surface of your sink.