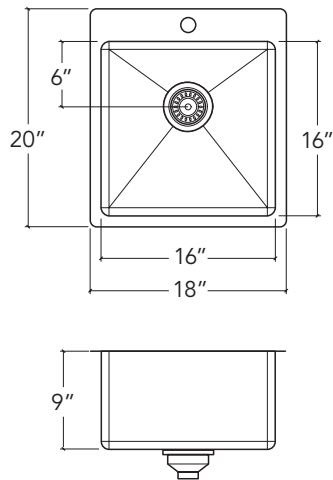
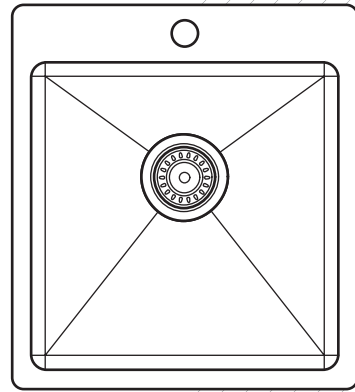


PRO INOX



H75-T

Handcrafted kitchen sink
Contemporary style [0,75"]



IH75-TS-18209

Installation
Topmount

Bowl
16" × 16" × 9"

Overall
18" × 20" × 9"

Cabinet
21"

Drain
Ø 3½"

Packaging
19" × 21½" × 13"
20 lbs

Features

- 304 brushed finish stainless steel (18/10) – 18 gauge
- 3" rear edge with single hole for faucet installation
- 1" edge on all other sides
- Sound deadening pads
- Drain located towards rear providing more space under the sink
- Strainer and mounting hardware included
- Product certified ASME A112.19.3, CSA B45.0, and CSA B45.4

Warranty

Prochef offers a LIMITED LIFETIME WARRANTY on the fix components of its inox sinks. This warranty is limited to defects or damages resulting from a normal residential use. For further details on our product warranty, please refer to our catalog or Web site.

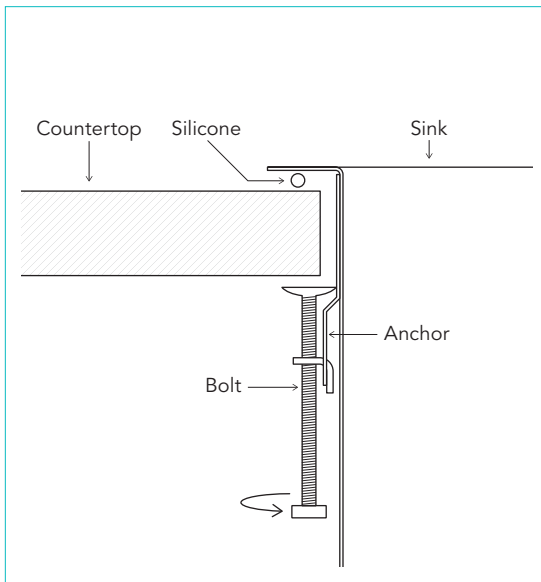
Accessories (optional)

Grid
IH-G-1616



Topmount installation

Countertop made of laminate, wood, ceramic tile or other solid surface



Maintenance

Follow one simple rule to keep your sink in good condition:
Clean it regularly.

Daily

Clean the sink with a sponge or a rag.

Use mild soap (dish soap) or an all-purpose, non-abrasive liquid cleanser that contains no chlorides or acid.

Always rinse with warm water and wipe with a dry rag to prevent calcium buildup.

Use a bottom grid to protect the metal from wear and scratches.

Precautions

Do not scrub the sink with steel wool or scouring pads.

Do not use abrasive cleaners or products containing chlorides or acid.

Do not use silver polish or grout cleaning products, which can discolor the finish and leave stains.

Use a water and vinegar solution to loosen calcium buildup.

Mustard, mayonnaise, lemon juice, grease, fat, and other food residue can cause rust and stains if left to sit. Be sure to rinse your sink with plenty of water.

Do not place a rubber mat on the bottom of your sink. Food, water, and cleaning products can cling to it and create stains.