



ROHL SINGLE BOWL STAINLESS STEEL KITCHEN OR PREP SINK

ROHL Kitchen Sinks

RSS1718

FEATURES

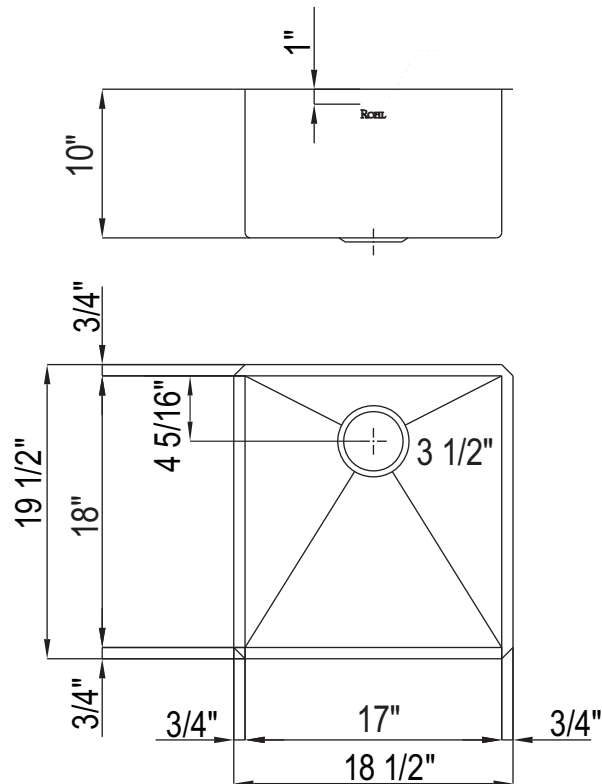
- 17" x 18" x 10" deep (internal dimensions)
- Fully insulated using "quiet coat" sound deadening technology
- Commercial grade, 16 gauge 18/10 type 304 Stainless Steel
- Zero-edge side walls with "Tangent Edge." Easy to clean bottom edge radius.
- ISO 9001 certified
- ROHL brand logo
- Standard 3 1/2" drain opening
- Mounting brackets included
- Stainless Copper features the look of Copper with the durability of Stainless
- Brushed Stainless offers a brilliant shine
- 18 1/2" x 19 1/2" x 10" (external dimensions)

Colors

- Brushed Stainless Steel (SB)
- Stainless Copper (SC)

WARRANTY

- Limited Lifetime on Manufacturer Defects. Stainless Copper Finish is not covered under warranty except for manufacturer defects.



Frequently Asked Questions - Stainless Steel Copper Sinks

How is the Stainless Copper color obtained?

The copper color is achieved by fusing a very thin layer of specialty metal to the surface. The type of metal and the thickness offers the desired hue.

How does the Stainless Copper differ from regular stainless steel?

The Stainless Steel Copper is AISI304 grade stainless steel which has been submitted to a superficial coating. This coating is very thin (just a few atom layers thick), but has nevertheless an exceptional surface hardness, approximately 250 to 375% greater than a standard stainless steel with chrome-treatment. A high resistance to wear and abrasion are additional benefits of the coating. Moreover, the thin film-coating is completely resistant to UV rays, which maintains the color properties over time. The treatment is resistant to acid solvents, alkali and household cleaning products, and is absolutely bio-compatible.

How does the Stainless Steel Copper sink differ from a standard Copper sink?

The two types of sinks are made from completely two different materials; the Stainless Steel Copper sink is made of stainless steel while a standard copper sink is just that, copper. Therefore, the Stainless Steel Copper sink performs much better than copper sinks over time, because it will not oxidize or patina.

What are best practices for the care and maintenance of a copper stainless steel sink?

For everyday maintenance, wash the sink with water and soap or dish soap. Thoroughly rinse and dry with a cloth. For heavy-duty cleaning, specific cleaning products for stainless steel, such as Steel Clean*, can be used. If other cleaners are used, please make sure that the product is creamy and not powdery, and that the cream does not contain solid particles that may scratch the material. Remember that all cleaning materials should be used in moderation. (*Note: Steel Clean is available on ROHL's web site.)

Take care to avoid hitting the surface, dropping heavy objects into the sink, and using utensils which can scratch the surface. Also, prevent contact with chemicals, metal products and metal brushes. Do not leave tomato residue, milk or coffee on the sink for an extended period of time. Avoid metal cans with wet bottoms, and iron objects in general, including cleaning sponges with steel wool. Please note that long contact of any of the above mentioned substances with the sink can start an electrochemical corrosive attack, even though very mild which may show as very small brownish marks.

Is this sink heat resistant?

Stainless Copper Steel resists heat up to 500° F.

Are there common substances that can harm the Stainless Steel and Stainless Copper surface?

Prolonged contact with common items such as tomato residue, salty liquids, milk, coffee, and cola can start an electrochemical corrosive attack, even though very mild. Wash the sink with water and soap or dish soap, and thoroughly rinse and dry with a cloth.

Long-term, how will the sinks' surfaces perform?

The Copper Stainless Steel sink will not change color, oxidize or patina over time because it is made only of stainless steel and contains no copper at all. Heavy duty use will shorten the lifespan of the surface finish.

Does Stainless Steel Copper scratch?

Stainless Steel Copper is obtained through a secondary treatment of the stainless steel. If the surface is submitted to rough use it might scratch, just like any other stainless sink. Please avoid the use of rough bottom pots and pans, sharp cutlery, and other hard edge materials. A sink grid with matching finish is recommended to prevent scratching that may occur from daily use.

Every day use may cause shallow scratches but will not expose the steel beneath the copper treatment. Deeper scratches, such as those caused by a heavy, sharp object scraped across the sink's surface, may extend beyond the copper color. In this case, the coating will maintain its integrity and will not peel, bulge, oxidize or discolor.

In which respects are the ROHL stainless steel copper sinks different and/or better than others?

The Rohl sinks are:

- **Manufactured from 16-gauge AISI304 stainless steel** which is the best stainless steel for this type of application.
- **Hand-crafted in Italy**, by a family-owned company with more than 30 years of tradition, experience and know-how in stainless steel's craftsmanship. Partnering with the top-end Italian kitchen manufacturers, sinks and custom-made stainless steel worktops are supplied.
- **Distinctive in the unique finish provided.** This feature is both nice in appearance, to the touch and easier to clean and maintain. This means that the sink will remain beautiful for a longer time.
- **Fully sound-proofed.** The sound-deadening material on 100% of the surface of each wall and the bottom ensures a perfect sound-proofing, with a characteristic "dead" sound when knocked-upon.
- **Designed using a Tangent Edge**, with 9 mm radius on the bottom of the bowl and zero mm radius on the vertical walls gives. These features offer a minimalistic look on the vertical walls while ensuring better cleaning capabilities where it's needed, on the bottom corners.

Which cleaning materials should be avoided?

Do not use: hydrochloric acid, muriatic acid, bleach, abrasive powders, steel wool, brushes or products for cleaning silver and copper.

Frequently Asked Questions - Rohl Stainless Steel Sinks

How are the Rohl stainless steel sinks manufactured?

The Rohl stainless steel sinks are completely hand-crafted in Italy by a family owned company specializing in appliances which has expanded their range to include the water appliance. Using AISI304 stainless steel, the sinks are laser-cut to the precise measurements of the design. The material is then bent to the specified shape making sure to achieve a 9mm radius at the bottom edges for ease of cleaning. This feature is called *Tangent Edge*, and is distinctive to the Rohl sinks. The vertical corners are fit to a zero radius, which gives the sink its characteristic minimal look. Upon completion of the sink, the sound-deaden pads are added to all sides and the bottom of the sink. This material is quite similar to those products used in the automotive industry to sound-proof car hoods and motor cavities. Not only is noise reduced but the advantage of conserving temperature is provided.

During the fabrication process, the attention to detail is not spared; special brushes were selected and the polish time extended to give the sink surface a distinctive, smoother finish. This provides an elegant look while offering the functional benefits of reducing cleaning time, resisting hard water build-up, and making it easier to remove fingerprints.

The exclusive design of the ROHL stainless steel sinks complements modern and minimalistic kitchens while outperforming in terms of functionality and hygiene.

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- **Designed using a *Tangent Edge***, with 9 mm radius on the bottom of the bowl and zero mm radius on the vertical walls gives. These features offer a minimalistic look on the vertical walls while ensuring better cleaning capabilities where it's needed, on the bottom corners.

How should the stainless steel sinks be cleaned?

For everyday maintenance, wash the sink with water and soap or dish soap. Thoroughly rinse and dry with a cloth. If the steel has a sheen from oil, wash with warm water and vinegar (10-15%), then rinse thoroughly and dry.

For heavy-duty cleaning, specific cleaning products for stainless steel, such as Steel Clean*, can be used. If other brands are used, please make sure that the product is creamy and not powdery, and that the cream does not contain solid particles that may scratch the material. Abrasive products are not recommended. Remember that all cleaning materials should be used in moderation.

Take care to avoid strikes, dropping heavy objects into the sink, and not using utensils which can scratch the surface. Also, avoid contact with chemicals, metal products and metal brushes. Do not leave tomato residue, milk or coffee on the sink for an extended period of time. Avoid metal cans with wet bottoms, and iron objects in general, including cleaning sponges with iron wool. Please note that long contact of any of the above mentioned substances with the sink can start an electrochemical corrosive attack, even though very mild. (* Note: Steel Clean is available on ROHL's website.)

Are there any common substances that should be avoided for Stainless Steel?

Prolonged contact with such common items as tomato residue, salty liquids, milk, coffee, and cola can start an electrochemical corrosive attack, even though very mild. The process of electrochemical corrosive attack would typically leave brownish circular marks on the surface, which are usually very small to start with (less than 1 mm); but if the process is allowed to continue (i.e. if the metal or acid that has triggered the process is not removed from the surface) it may grow to a few millimeters in diameter. The spots have an aspect akin to rust, but are not formed by iron oxide, but rather caused by the molecular modifications of the chrome superficial layer of the steel.

Always wash the sink with water and soap or dish soap after use, and thoroughly rinse and dry with a cloth.

What about scratches?

Stainless Steel can be scratched. The potential for scratching is not unique to ROHL stainless steel products but is characteristic of any such material. The use of a bottom grid, as well as, taking normal care during the use of the sink, will limit the scratches to the usual fine crisscrossing that becomes a mark of the life of the product itself.

Avoid dragging heavy pots and pans, especially cast-iron ones, on the bottom of the sink as this may cause deeper scratches. In general, please avoid the use of rough bottom pots and pans, sharp cutlery, and other hard edge materials without the protection of a sink grid.

What about fingerprints?

On stainless steel, which is a smooth and more or less shiny material, the fingerprints show rather prominently. However, on Rohl sinks, thanks to the distinctive, smoother finish, it is much easier to remove prints compared to other sinks which have a rougher polish. The microfiber cloths supplied with the sink are sufficient to eliminate the fingerprints, without using water or other detergents.