

AQUASANITA's integrated sink accessories will make cooking much easier, faster and more convenient as well as save space in the kitchen.

Colanders

AQUASANITA colanders are produced of high-quality stainless steel, which is resistant to corrosion and does not require complex care. After each use, rinse the colander with warm soapy water and clean water stains from the surface. Avoid leaving acidic food in the colander for extended periods of time, because it may damage the steel surface and cause staining. Washing AQUASANITA colanders in a dishwasher is not recommended.

Chopping board

AQUASANITA chopping boards are made of natural wood. Natural wood is a healthy and hygienic material, which does not damage knives. Care of the integrated chopping board is particularly easy. After each use, simply wash the chopping board with hot water and soap solution and clean it with a dry cloth. To avoid drying out of the wooden chopping board, rub some vegetable oil on the surface. Use white vinegar to disinfect the chopping board – from time to time, clean it with a cloth soaked in vinegar. Only wash by hand. Do not wash in a dishwasher. Do not leave a chopping board in water for extended periods of time, because soaked wood may bulge and get deformed.

Soap dispensers

The surface of integrated AQUASANITA soap dispensers is coated with chrome. Use only a soft cloth soaked in water or non-abrasive detergent to clean the dispenser. Dry with a soft cloth.