Modena: Wash trough

Product Detail

Architects Data File



Product: Modena	Issue: 1
Code: SAN073-1800L	Date: 04/11/26

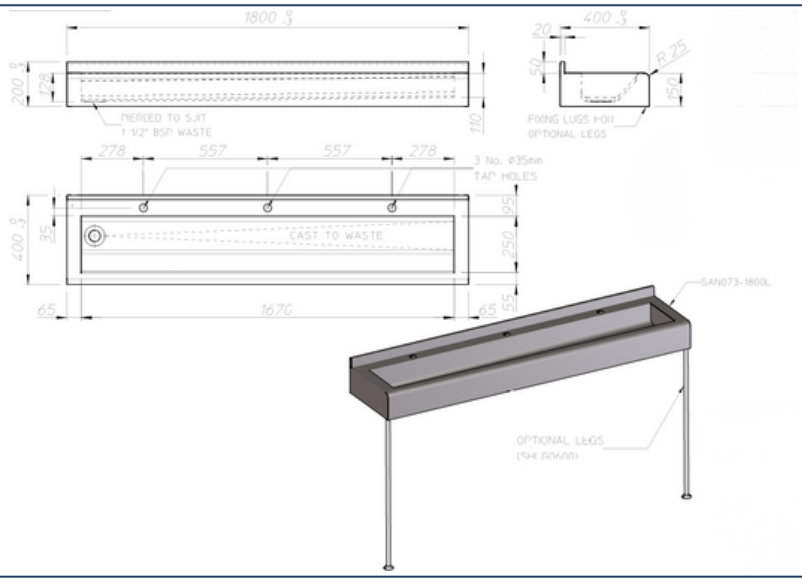
Product description:

Modena sit-on stainless steel wash trough designed for panel mounting, featuring a smooth radius front edge. Available for 1 to 5 users. Suitable for wall mounted or supported installation with legs and bearers, combining durability with contemporary design for modern washrooms. Bespoke sizes available on request.

Product:	Code:
Modena	SAN073-1200CW
Modena	SAN073-1500CW
Modena	**SAN073-1800L**
Modena	SAN073-1800R
Modena	SAN073-2400L
Modena	SAN073-2400R
Modena	SAN073-3000L
Modena	SAN073-3000R

Technical Detail:

Material:	<304> SS
Gauge:	1.2mm
Finish:	Brushed
Waste:	1 ½”
Fixing:	Wall



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Modena: Wash trough

Packaging Detail

PackingDimensions Approx.:

Total Weight:

MaterialsUsed:
Blue Nomafoam/ Shrink wrap / card board

Item Supplied With Product Label

Care Of Your Product

HANDLING AND FIXING CAUTION
Take carewhen handling and fixing this product. Exposed edges of the stainless steel, including tap holes, upstand, overflows and wastes etc. may cause harm if handled without due caution. When using the fixing clips supplied with inset sinks avoid touching the two prongs on the area of the clip that grips the underside of the worktop.

TO THE STOCKIST
Please store products in a cool, dry area.
Sinks should, where possible be stood on their ends supported by battens with the bowl uppermost.
If sinks arenested with bowls inside one another, place some dry cushioning material between them to protect the surfaces.

TO THE INSTALLER
DO handle with care to avoid scuffs and scratches during installation.
DO check that edges of sinks are dead level so that water will flow off the draining board.
DO NOT over-tighten plumbing or other mechanical fixtures.
DO NOT remove the plastic protective film applied to certain products until all installation work has been completed.
DO NOT stand/kneel on the drainer of sinks.
DO NOT drop mortar, plaster or similar substances onto the stainless steel.

TO THE USER
Stainless steel will give you a lifetime of trouble free use as long as you follow a few simple rules. If it appears to mark, don't worry, it is usually not the steel, but something deposited on it, which has caused the apparent stain.
DO - wash the product before use.
DO - clean the product regularly, using JIF, Goddard's, or similar recommended cleaners. Follow the manufacturer's instructions carefully. Always rinse well with clean water and dry the surface with a soft cloth.
DO - use nylon or bristle brushes, not metal scrapers or wire brushes to loosen stubborn stains.
Never use wire wool pads, as they can scratch the steel.
DO - take care when handling sharp objects as they can scratch the surface of the steel. Any scratches will blend together over a period of time and become less noticeable with age. There is no detriment to the corrosion resistance or general performance of the material.

DO NOT - allow undiluted bleach to remain in contact with stainless steel (remember dishwasher powders, sterilising agents and similar products all contain chlorides). Black pit marks can result and permanent damage can be caused. Dilute to manufacturer's instructions and always rinse with clean water.
DO NOT - soak clothes in bleach solutions for long periods. Always rinse bowl with clean water after use.
DO NOT - leave such substances as Mortar, Grouting cement, soldering flux, photographic developing fluids, silver dip, denture liquids or food acids on the surface of the steel. Clean immediately and rinse well with clean water.
DO NOT - allow corrosive foodstuffs, such as fruit juices, damp salt, vinegar, mustards, pickles and mayonnaise to remain on the surface of the steel for long periods. Wash and rinse away.
DO NOT - let hard water cause a build-up of lime or chalk deposits which can sometimes be seen as a greyish film. Clean regularly with recommended cleaners to avoid this problem and always wipe dry with a soft cloth.
DO NOT - worry if the steel appears to rust. Usually it's deposits of wire wool scouring pads, plumbers swarf, particles from rusting storage tanks or other deposits on the surface which can be cleaned and rinsed away following your usual cleaning procedure. Bases of washing up bowls can harbour such deposits – check regularly.
DO NOT - use coarse grit cleaners or wire wool pads when cleaning the steel. They will scratch the surface.
DO NOT - leave carbon steel objects such as bottle openers, scissors, whisks and other kitchen objects standing on the surface for long periods, they can rust and leave marks.

DO PLEASE ENJOY YOUR NEW STAINLESS STEEL PRODUCT

CleaningRegime

Problem	Corrective Treatment	Comments
RoutineCleaning.	Washing up liquid, all-purpose cleaning liquid, swab with cloth or sponge rinse well.	Satisfactory on all surfaces.
Oil & Grease Marks.	Degreasing fluid or cellulose thinners.	Rinse with soap & water.
Stubbornmarks, stains and light discoloration.	Mild abrasive creams (Sif / Shiny sinks).	Heavy stains can be loosened by soaking with Metsoak or Hi-Phos. Rinse thoroughly after soaking as these products cause rust type marks if left.
Heavydiscoloration or heat tint.	Use metal polish (Brasso, Goddard's S/S Cleaner, Bar Keepers Friend) or a light non- metallic abrasive pad. Dura glit.	Use only on grain finish surfaces and work in direction of grain as slight scratching will occur.
		Bleach solutions including over the counter brands must only be used in dilution as instructed and thoroughly rinse immediately after application as chloride containing compounds will cause corrosion on all grades of stainless steel.
Lime Scale	Apply descaler as instructed, agitate & allow to soak, re apply if not fully removed. (Met-soak DX4920 or Hi-Phos)	Rinse thoroughly after application and wipe dry as rust type stains can result if left undiluted on surface

There arealso products on the market which help to reduce the marks left by fingers and hands one of which is 3m's stainlesssteel cleaner, also of help is baby oil very lightly applied to the surface.

SANITIZINGURINAL BLOCKS

The useofthese products must be done with the knowledge that they can in some instances react with other cleaning agentsoron their own and cause scarring of the surface of the stainless steel. It is advisable to move them around the channelfrequently to reduce their effect on one concentrated area.