

# BENCHMARK

## Kitchens and Joinery

Franke Neptune S/S 1.5 Bowl Sink LHD 874163

Supplier: **FRANKE**

Photo of product



### Features and Benefits

- Premium modern and linear design with a Slim-Top edge for an almost seamless finish with the worktop
- Elegant and stylish, the perfect sink for modern or traditional kitchens
- Generous bowl size
- 50 year guarantee

### What's included in the box?

Integrated waste kit



Overflow

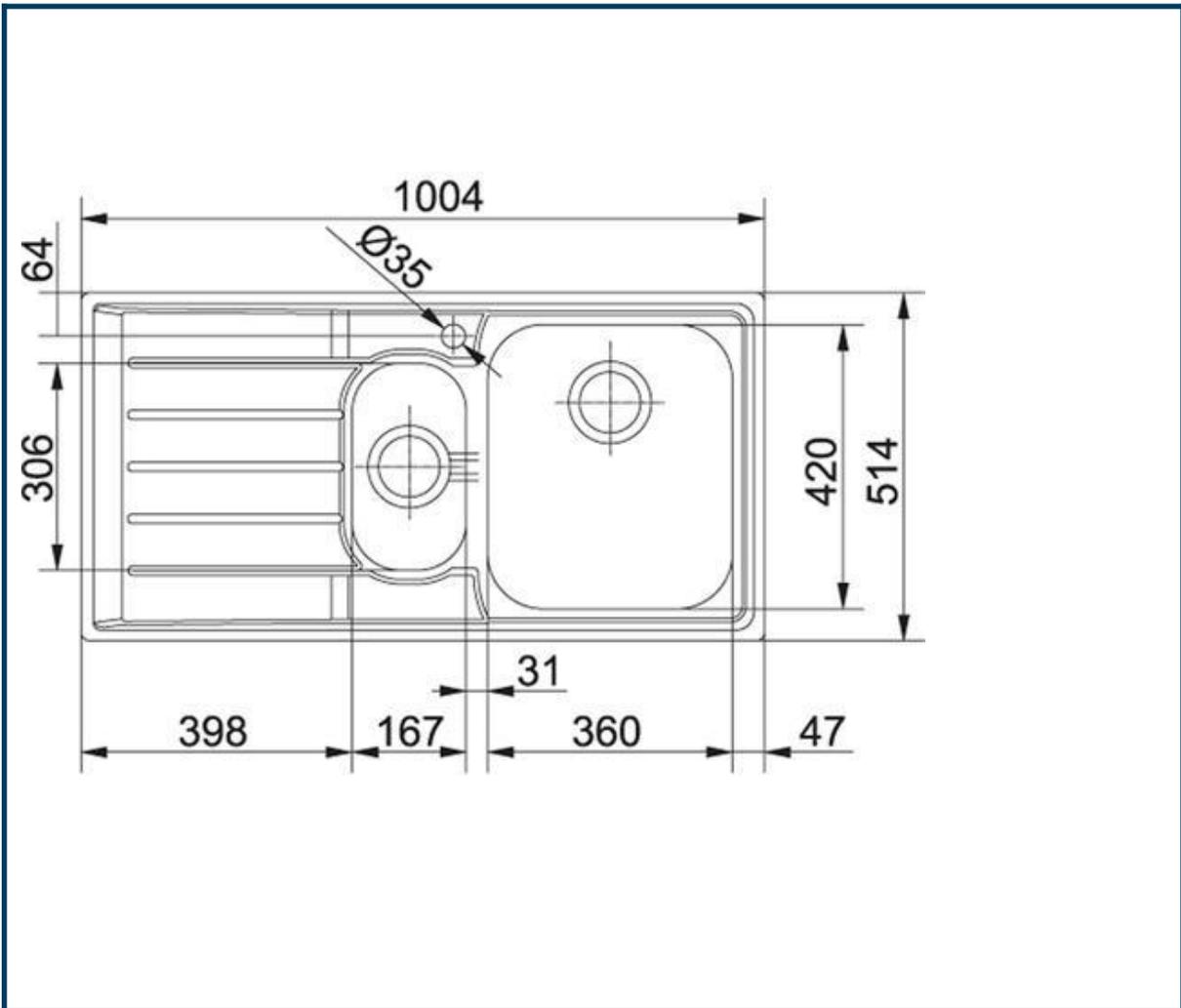


Fixing clips



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### Technical Information

- Plumbing kit not included
- Left-right: 1004mm
- Front-back: 514mm
- Main bowl dimensions: 360(L) x 420(W) x 190(D)mm
- Half bowl dimensions: 167(L) x 306(W) x 130(D)mm
- Cut out: 995x498mm
- Minimum cabinet: 600mm
- Suitable for use with WDU
- 50 year manufacturer's guarantee
- Franke ref: 127.0059.717

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### Guarantee Information

If you wish to make a claim under this guarantee, you must contact Franke (on 0161 436 6280 or at [ks-info.gb@franke.com](mailto:ks-info.gb@franke.com)).

A valid claim is one that constitutes a claim made where:

- The product has been installed in accordance with Franke's installation instructions
- The product has been used as recommended by Franke in normal domestic situations
- The product has experienced a manufacturing defect
- Any claims must be received within the specified guarantee period
- Any claims must be accompanied by a copy of the invoice confirming the date of purchase or installation and proof of ownership

The following exclusions are not covered by the Franke guarantee:

- Damage caused by improper use, wilful or accidental damage, or negligence
- Normal wear and tear, scuffs or scratches
- Improper installation or storage
- Abnormal usage (including usage in extreme temperatures)
- Damage caused by improper maintenance or cleaning (including the use of unidentified chemicals or cleaners containing corrosive agents)
- Damage caused by impurities in water supply or acts beyond our control

Further details of the [Franke Guarantee](http://www.franke.co.uk/guarantee) can be found on the Franke website: [www.franke.co.uk/guarantee](http://www.franke.co.uk/guarantee).



### Additional Documentation

Franke stainless steel sinks are made from premium quality chrome nickel steel, which looks stunningly beautiful, is highly resistant to staining, rust and corrosion - plus it won't chip, craze, flake or break. It's the most popular material - and for good reason: Stainless steel has a timeless quality that sits beautifully in a traditional or contemporary style kitchen, offering stunning good looks and a durability that helps keep it looking at its best for years.

This high-quality material makes Franke sinks eye-catching and resistant to stains, rust and corrosion.

#### Don't worry about scratching

The surface scratches that appear on stainless steel sinks are normal and nothing to worry about. They rarely go deep and will become less noticeable with age. That's because stainless steel develops an attractive patina with time and the scratching evens out. In fact, your sink will look even better after you've been using it for year! Avoid the use of a plastic washing up bowl however as this will over time cause the development

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of regular abrasion marks over the sink's surface.

### Stubborn stains and rust

Your sink is made from high quality 18/10 chrome nickel steel. That means it's metallurgically incapable of rusting or corroding in normal household conditions. If rust and corrosion problems do occur, tiny iron particles deposited on the surface will be the culprit. These either come from the water supply or are left behind by wire scouring pads or utensils. It's essential to clean off these filings and dry the sink thoroughly afterwards. If you let them stick around, they'll cause rust.

If you want to remove any rust stains from your products, we recommend using a cleaning agent containing oxalic acid (e.g. Bar Keepers Friend). Always use mild, non-abrasive cleaning agents to remove stubborn stains from your stainless steel and make sure you thoroughly rinse away any cleaning liquids once finished. Finally, when cleaning your stainless steel, **NEVER USE STEEL WOOL PADS.**

### What To Avoid

- Bleaches containing hypochlorite
- Silver dip cleaners
- Leaving foods like citrus fruit juice, salt, vinegar, mustard, pickles and mayonnaise on your surface for prolonged periods. These foods can cause pitting and corrosion
- Strong acids like photo developing liquids or denture cleanser. If they come in contact with your sink, they should be washed away immediately with clean water
- Using steel wool pads
- Plastic washing up bowls