

Choosing Your Kitchen Sink

Designing The Most Frequently Used Area Of Your Kitchen



BLANCO



No doubt about it . . . the sink is the most frequently used area in your kitchen.

It's where you're likely to be standing at as family and friends gather in the kitchen before a meal.

It's also the gathering spot, as guests help you clear the table after a delicious feast.

Washing vegetables, slicing and dicing, draining pasta, adding water to recipes, rinsing dishes, washing fine crystal, soaking pots and pans, watering plants . . . it all happens at the sink.

Morning, noon, and night, from food preparation to clean-up, your sink is a hard working companion. It's exposed to hot and cold, bumps and bruises, nicks and cuts, plus a full array of enemies mounting daily attempts to leave their permanent mark (coffee, tea, wine, fruit juices, beets, etc.)

The sink is also a visual focal point, sure to be noticed by all who enter your kitchen.

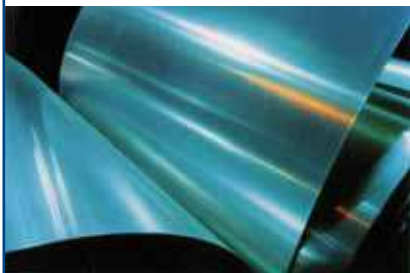
It's no wonder your sink has to be as tough and durable as it is good looking.

Today's design options provide both style and durability, making it easy to choose the right solution for your lifestyle – as long as you know what important features to consider.



This booklet features a step-by-step process designed to assist you in choosing the ideal sink solution for your lifestyle. Reference the guidelines listed below as you read through this booklet, study sink brochures, peruse the internet, and visit showrooms.

	Primary Sink	Secondary Sink
Material	_____	_____
Color	_____	_____
Style	_____	_____
Dimensions	_____	_____
Number of Bowls	_____	_____
Configuration	_____	_____
Depth	_____	_____
Installation Style	_____	_____
Custom Accessories:		
Colander	_____	_____
Cutting Board	_____	_____
Sink Grid	_____	_____
Crockery Basket	_____	_____
Plate Stack	_____	_____
Decorative Accessories:		
Soap/Lotion Dispenser	_____	_____
Strainer Baskets	_____	_____
Coordinating Faucet	_____	_____
Manufacturer:		
History	_____	_____
Quality	_____	_____
Product Portfolio	_____	_____
Service	_____	_____
Warranty	_____	_____



Durable and timeless, stainless steel sinks are popular for their clean, modern look as well as their resilience.

From contemporary to classic, stainless steel works well with any type of décor and complements almost any countertop or work

surface. It's also the ideal choice for coordinating with professional style appliances.

Stainless steel not only looks sleek and professional, but it wears well too. It's hygienic and easy to maintain. More durable than porcelain or cast iron, stainless steel is highly resistant to heat, stains, and rust. Because stainless steel is a forgiving material, it's easy on dropped dishes and glassware.



Consider these characteristics when shopping for a stainless steel sink:

MATERIAL 304 series stainless steel, known for its durability and stain resistance, is the best possible formulation for kitchen sinks.

The chrome and nickel content in stainless steel is an indicator of quality. Chrome gives stainless its luster and durability, while nickel adds hardness and strength. Premium stainless steel sinks will minimally feature 18/10 chrome/nickel content.

THICKNESS

The gauge of stainless steel measures thickness. The *lower* the gauge, the *thicker* and more durable the stainless steel. 18 gauge is optimal for residential kitchen sinks.

FINISH

A long-lasting satin polished finish is easy to clean and impervious to water stains and calcium deposits.

DESIGN DETAIL

Tight radius corners create more spacious bowls than sinks with rounded corners. A flat sink bottom allows goblets and stemware to stand up, and rear drains maximize usable space under the sink.

SOUND INSULATION

Quality stainless steel sinks feature insulation that muffles sound, including garbage disposer noise.

Stainless steel sinks are easy to care for. Water spots and mineral deposits can be prevented by rinsing thoroughly after each use and wiping dry with a clean, soft cloth. Non-abrasive cleaners such as BlancoClean are ideal for regular maintenance.

Stainless steel sinks will show day-to-day wear, including minor scratches. Over time this wear will become uniform with the sink's grain, creating its own unique character, much like the patina on fine silver.

Be sure to ask about warranties when shopping for your sink. Premium quality stainless steel sinks are often backed by a limited lifetime warranty.





Hard composite kitchen sinks have been available since the early 1980's, using some of the toughest materials available from Mother Nature. More than just a coated surface, these sinks are solid material throughout, ensuring consistent color and durability year after year.

The best hard composite sinks typically contain 80% natural granite and feature the touch and feel of natural stone. Unlike cast iron and soft composite materials, granite sinks combine the best performing ingredients to produce kitchen sinks that are durable, stain resistant, easy to clean, and available in a collection of dynamic designs and colors.



Think about these features when looking for a granite sink:

STAIN RESISTANCE The non-porous design resists most household stains, including coffee, tea, mustard, beet juice, red wine and hair dyes.

HEAT RESISTANCE Unaffected by extreme changes between hot and cold, and heat resistant to 536° F.

DURABILITY Hard, resilient surface is highly resistant to chipping and scratching.

VERSATILITY Moldable into an unusual variety of striking designs and functional features including unique angles, large capacity and extra-deep bowls.

ACID/ALKALIS SAFE Acids and alkalis typically used in the home won't harm granite materials.

COLOR THROUGHOUT Pigments provide color throughout the sink, not just on the surface.

HYGIENIC Will not absorb odors or bacteria.

EASY INSTALLATION Most designs are ideal for drop-in or undermount installation.

Maintaining your granite sink is easy. Daily cleaning may be done with any non-abrasive cleaner and a scrub pad such as Scotch Brite. Just rinse and wipe the sink with a soft cloth after each use to eliminate water spots or soap film build-up. Normal stains can be



easily removed with a soft scouring pad and a non-abrasive cleaner such as BlancoClean. More stubborn stains will come off with a bleach/water solution, baking soda or vinegar.

Don't forget to ask about warranties when shopping for your sink. Premium quality granite sinks are often backed by a limited lifetime warranty.





STYLE

Style is largely a personal choice, reflected in bowl shapes that range from round or curved to square or angled. Unique styles, such as farmhouse designs with an apron front, or specialty European designs often create a more distinctive focal point.

DIMENSIONS

The interior width of your sink base cabinet determines the maximum dimensions for your sink.

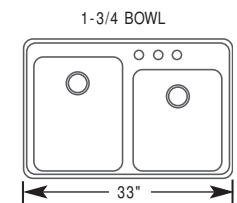
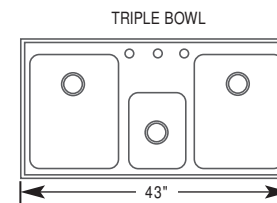
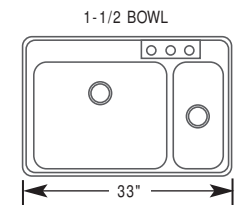
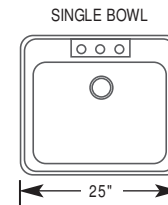
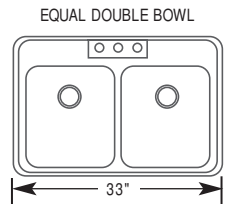
- When replacing an existing sink, choose a sink that will fit in the existing sink cutout. If your sink base cabinet allows, you may be able to expand the cutout by cutting away additional countertop material.
- There are fewer limitations on dimensions when designing an entirely new kitchen, however carefully consider all factors that may limit the location and size of the sink base cabinet.



NUMBER OF BOWLS

The size of your kitchen and your typical activity should be considered when deciding how many bowls your sink should have.

- If multiple cooks are typically working in your kitchen, consider the possibility of a second full-size sink.
- When two cooks use the same sink together, a double bowl configuration with equal size bowls may be ideal.
- If two cooks use the same sink, but one focuses primarily on prep work, a 1-1/2 or 1-3/4 bowl design may be the best solution, with the smaller bowl positioned on the side of the preparation area.
- For a smaller kitchen a large single bowl design can serve many functions.
- Sinks with rear drains maximize usable cabinet space under the sink, providing increased storage options.



CONFIGURATION

The relationship between the sink and dishwasher often determines the best sink configuration.

- For a right-handed person, the ideal dishwasher location is on the left side of the sink. This allows for holding the dirty dishes with the left hand while rinsing with the right, then placing them directly into the dishwasher. The opposite is true for a left-handed person.
- For double bowl sinks, the garbage disposal is commonly installed on the same side as the dishwasher.
- For 1-1/2 or 1-3/4 bowl designs, the garbage disposal is typically installed in the smaller sink, on the same side as the dishwasher, for the greatest convenience.



BOWL DEPTH

Function and comfort are the most important factors in choosing bowl depth. Normal depth, which may be adequate for your needs, is 8 to 10 inches.

- For those who cook with large pots and pans, a deeper depth, such as 10 inches allows for easy soaking and scrubbing.
- Consider your height and comfort level reaching into a 10-inch deep sink, which would typically be found in a 36" high countertop.

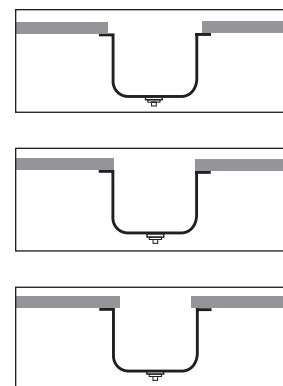
The two most popular styles of installation are drop-in and undermount. Personal preference and countertop material are the two most important factors in choosing a style.



UNDERMOUNT

Undermount sinks are ideal for use with solid surface, granite, marble, and often tile. Sinks mounted beneath the countertop material create a sophisticated, integrated look while providing the easiest situation for countertop clean up, as crumbs and spills can be wiped directly into the bowl.

REVEAL



Consider these three undermount options:

POSITIVE REVEAL The countertop edge sits back from the edge of the sink, exposing the sink rim, typically 1/8".

ZERO REVEAL The countertop meets the edge of the sink, fitting flush with the sink bowls.

NEGATIVE REVEAL The countertop extends over the edge of the sink on all sides.



DROP-IN

Designed to be simply "dropped-in" a cutout, the rimmed edge of this sink rests securely on the countertop. Drop-in sinks can be used with virtually any countertop material.

You can replace a drop-in sink without disturbing the countertop or moving the plumbing. Just be sure your new sink requires the same size cutout.

CUSTOM ACCESSORIES

With just a few hardworking custom accessories, you can turn your sink area into a fully functional preparation and clean-up center. Consider these possibilities:



SINK GRIDS

Ideal for draining just washed crystal, fine china, and silver.



COLANDERS

Drain pasta or freshly washed fruits and vegetables.



CUTTING BOARDS

Premium hardwood or safety glass cutting boards protect your countertop, or, when placed on top of the sink, create extra work space while allowing easy access to scrape waste into the garbage disposal.



PLATE STACKS

Drip dry plates, bowls, and other kitchen utensils. Remains "parked" in the sink when not in use.



CROCKERY BASKETS

The perfect solution for drying all your dishes.

DECORATIVE ACCESSORIES

Coordinating elements add the finishing touches to an optimally functional kitchen.



SOAP/LOTION DISPENSERS

No more messy bars of soap or unsightly plastic soap containers. Easy refill storage bottles provide an integrated solution for coordinated and convenient clean up.



STRAINER BASKETS

Decorative waste strainers, including those with lift-out baskets, catch what you don't want going down the drain.



AIR GAPS

Provides dishwasher overflow protection, where required by code.



GLASS FILLER FAUCETS

An elegant way to dispense filtered or instant chilled water.

Once you've determined the type of sink that will work best for your particular needs and lifestyle, it's important to choose a manufacturer whose quality and service you can trust.

For 80 years, BLANCO has been a world leader in quality, innovative design, and unsurpassed attention to detail.



HISTORY

After pioneering the use of stainless steel sinks in the kitchen in 1952, BLANCO went on to create ergonomically designed sink systems and accessories in 1970. Additionally, the company was among the first to create sinks with hard composite materials in 1980.

Today, BLANCO has produced more than 30 million sinks in three factories worldwide.

QUALITY

With state-of-the-art stainless steel and granite sink manufacturing facilities, BLANCO utilizes advanced automated technology along with proprietary research and developmental capabilities.

The company is ISO 9001 certified by the International Standards Organization, which recognizes companies for "quality assurance in design, development, production, installation, and service."



Today, BLANCO is a leading international company with annual global sales in excess of \$750 million and more than 6,000 employees. The company exports to more than 120 countries.

PRODUCT PORTFOLIO

BLANCO offers more than 110 undermount and drop-in stainless steel models, as well as the industry's leading selection of granite sinks, all in a variety of bowl depths and configurations.



Through the years, the company has continued to revolutionize the kitchen sink area with functional concepts that now include an array of kitchen faucets, matching bar faucets, bar sinks, and custom sink accessories.



SERVICE

BLANCO'S U.S. based Customer Service and Technical Support departments are staffed with live, friendly professionals – no voice recordings or answering services.

Established in the U.S. since 1987, the company's state-of-the-art distribution center is in Lumberton, New Jersey, just 25 miles outside Philadelphia.

WARRANTY

BLANCO offers a no-hassle, limited lifetime warranty on most products.

BLANCO

THE CORNERSTONE OF EVERY GREAT KITCHEN

**Stainless Steel Sinks · Silgranit® Sinks · Kitchen Faucets
Bar Sinks & Faucets · Custom Sink Accessories**

BLANCO AMERICA, INC.

Lumberton, New Jersey

www.blancoamerica.com