



STAINLESS STEEL SINK
TROUBLESHOOTING AND
SERVICE MANUAL

TABLE OF CONTENTS

Introduction	2
Safety	3
Resources Required	3
Cleaning Process	4
Maintaining Stainless Steel Sinks	5

Introduction

This document outlines the cleaning process and maintenance of Lippert Stainless Steel Sinks.

Additional information about this product can be obtained from [lci1.com/support](https://support.lci1.com/support) or by downloading the free LippertNOW app. The app is available on Apple App Store® for iPhone® and iPad® and also on Google Play™ for Android™ users.

Apple App Store®, iPhone®, and iPad® are registered trademarks of Apple Inc.

Google Play™ and Android™ are trademarks of Google Inc.

For information on the assembly or individual components of this product, please visit:

<https://support.lci1.com/kitchen>

NOTE: Images used in this document are for reference only when assembling, installing and/or operating this product. Actual appearance of provided and/or purchased parts and assemblies may differ.

Safety

Read and understand all instructions before installing or operating this product. Adhere to all safety labels.

This manual provides general instructions. Many variables can change the circumstances of the instructions, i.e., the degree of difficulty, operation and ability of the individual performing the instructions. This manual cannot begin to plot out instructions for every possibility, but provides the general instructions, as necessary, for effectively interfacing with the device, product or system. Failure to correctly follow the provided instructions may result in death, serious personal injury, severe product and/or property damage, including voiding of the Lippert limited warranty.

WARNING

The "WARNING" symbol above is a sign that a procedure has a safety risk involved and may cause death or serious personal injury if not performed safely and within the parameters set forth in this manual.

WARNING

Failure to follow instructions provided in this manual may result in death, serious personal injury and/or severe product and property damage, including voiding of the component warranty.

CAUTION

The "CAUTION" symbol above is a sign that a safety risk is involved and may cause personal injury and/or product or property damage if not safely adhered to and within the parameters set forth in this manual.

CAUTION

Always wear eye protection when performing service, maintenance or installation procedures. Other safety equipment to consider would be hearing protection, gloves and possibly a full face shield, depending on the nature of the task.

Resources Required

- Water
- Protective gloves
- Scrub brush or microfiber cloth
- Desired cleaning products

NOTE: For tough stains, Bar Keepers Friend® Cleaning Powder or a liquid cleaning solution is recommended.

Cleaning Process

1. Empty sink entirely, including any rubber mats or metal sink grids (Fig. 1).
2. Rinse the sink thoroughly with hot water, using the faucet sprayer, if available (Fig. 2).
3. Apply a thin layer of selected cleaning product to the entire sink (Fig. 3).

NOTE: Never use any type of abrasive substance or material such as steel wool, steel brushes or other harsh cleaners because they can damage the surface.

4. Use a wet sponge or cleaning cloth to scrub the sink (Fig. 4).

NOTE: Scrub in the direction of the stainless steel grain.

Fig. 1



Fig. 2



Fig. 3

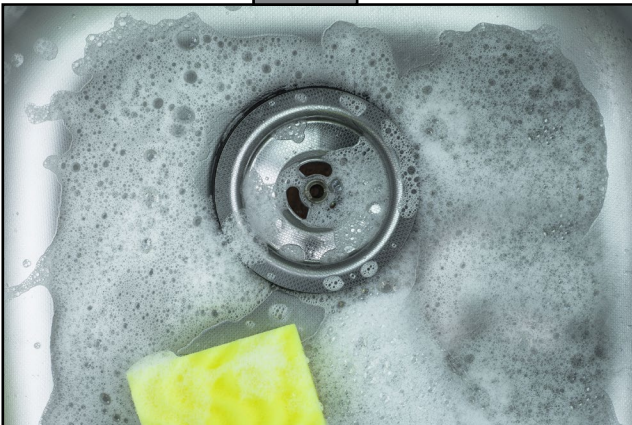


Fig. 4



Fig. 5

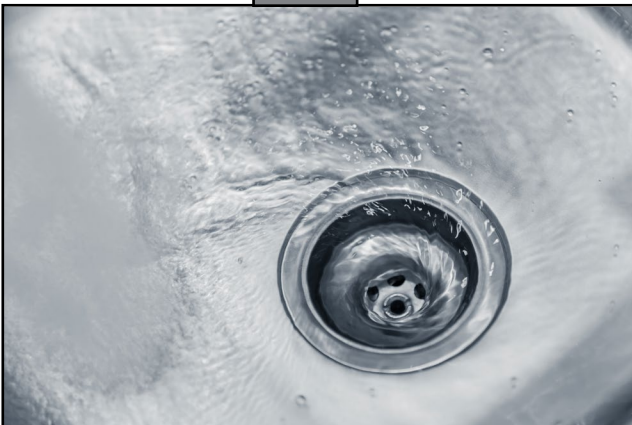


Fig. 6



5. Rinse away the cleaner (Fig. 5).
6. Dry the sink with a dry cloth, removing any remaining water (Fig. 6).

Maintaining Stainless Steel Sinks

- Avoid using dish mats in the sink. Debris gets trapped beneath the mat, making the sink harder to keep clean.
- Choose an open grid rack to protect delicate glassware.
- Regularly clean the sink with soft cleaner. Cleaners such as Bar Keepers Friend® or other typical household cleaners are recommended. These cleaners can be used with warm water, sponges or clean cloths.

NOTE: Remember to always scrub in the direction of the polish lines so that your efforts blend with the surface of the sink. Ordinary carbon steel brushes or steel wool should be avoided as iron particles that are left behind can lead to rust and corrosion.

- Always rinse away residual soap after washing dishes.

NOTE: Soaps and detergents contain chlorides. Once cleaning is complete, rinse the surface immediately to prevent corrosion.

- Rinsing with hot water leaves stainless steel shiny and germ free.
- Wipe the surface completely dry with a soft clean cloth to prevent water spots.

NOTE: Avoid oily rags or greasy cloths when wiping the surface. Regularly dry the sink to prevent water and surface rust marks.



The contents of this manual are proprietary and copyright protected by Lippert. Lippert prohibits the copying or dissemination of portions of this manual unless prior written consent from an authorized Lippert representative has been provided. Any unauthorized use shall void any applicable warranty. The information contained in this manual is subject to change without notice and at the sole discretion of Lippert. Revised editions are available for free download from lippert.com.

Please recycle all obsolete materials.

For all concerns or questions, please contact Lippert
Ph: 432-LIPPERT (432-547-7378) | Web: lippert.com | Email: customerservice@lci1.com



This manual is provided courtesy of **RV Tech Cheat Sheet**



Professional resources for the whole RV industry — free.

We put manuals, wiring diagrams and hard-won tech knowledge in every technician's hands, so repairs get done right the first time, techs work faster, and RV owners everywhere get better service.



rvtechcheatsheet.com/manuals

Find thousands more RV manuals, wiring diagrams and parts lists

RV techs: share fixes, ask questions and learn from each other.

Join our free Facebook group →



Follow proper safety practices. If in doubt, consult a professional RV technician.