

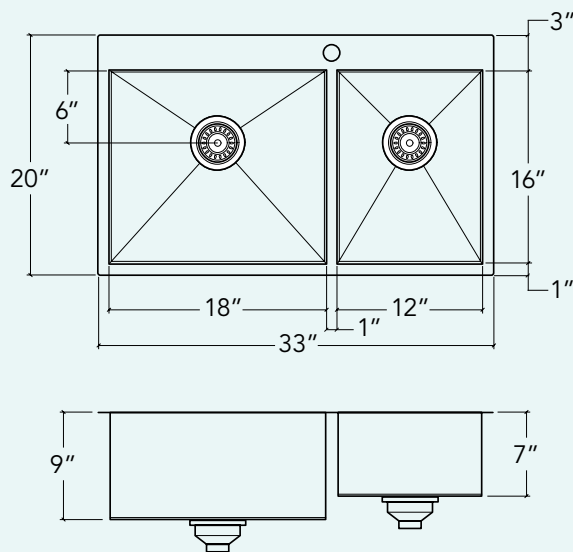
# IH0-TR-33209

ProInox H0

**Stainless steel kitchen sink**

**Handcrafted**

Urban style corners [0°]



## Installation

Topmount

## Bowl

L 18" × 16" × 9"

R 12" × 16" × 7"

## Overall

33" × 20" × 9"

## Recommended cabinet

36"

## Drain

Ø 3 1/2"

## Packaging

34" × 21 1/2" × 13"

37 lbs

## Features

- 304 brushed finish stainless steel (18/10) – 18 gauge
- Single faucet hole (additional holes can be drilled at no charge)
- Sound deadening pads for maximum noise reduction
- Drain located towards rear providing more space under the sink
- Stainless steel strainer (AA-SA-3.5-SA) and mounting hardware included
- Product certified ASME A112.19.3, CSA B45.0, and CSA B45.4

## Must-have accessories



**Grid**

L IH-G-1816

R IH-G-1216



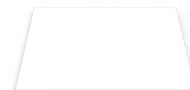
**Colander**

IH-CA-16



**Wood cutting board**

IH-BA-16-MA



**Plastic cutting board**

IH-BB-16-WH



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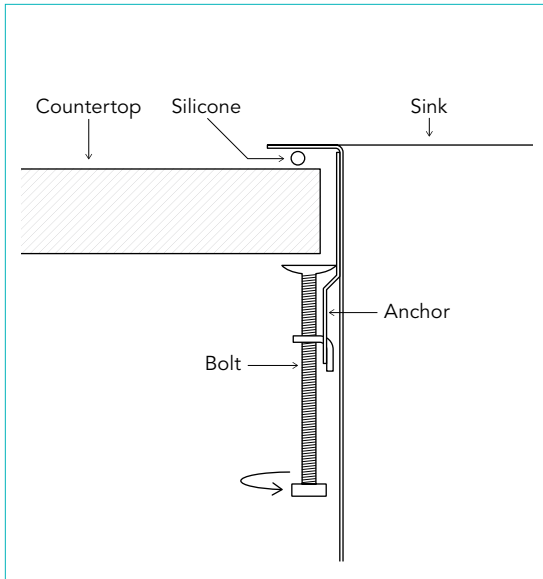
April 2016

## Prolnox H0

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### Topmount installation

Countertop made of laminate, wood, ceramic tile or other solid surface



### Maintenance

Follow one simple rule to keep your sink in good condition: Clean it regularly.

#### Daily

Clean the sink with a sponge or a soft cloth.

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Use mild soap (dish soap) or an all-purpose, non-abrasive liquid cleanser that contains no chlorines or acid.

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Always rinse with warm water and wipe with a dry cloth to prevent calcium buildup.

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Use a bottom grid to protect the metal from wear and scratches.

#### Precautions

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Do not scrub the sink with steel wool or scouring pads.

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Do not use abrasive cleansers or products containing chlorines or acid.

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Do not use silver polish or grout cleaning products, which can discolor the finish and leave stains.

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Use a water and vinegar solution to loosen calcium buildup.

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Mustard, mayonnaise, lemon juice, grease, fat, and other food residue can cause rust and stains if left to sit. Be sure to rinse your sink with plenty of water.

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Do not place a rubber mat on the bottom of your sink. Food, water, and cleaning products can cling to it and create stains.

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### Warranty

Prochef offers a LIMITED LIFETIME WARRANTY on the fixed components of its stainless steel sinks. This warranty is limited to defects or damages resulting from a normal residential use. For further details on our product warranty, please refer to our catalog or Website.