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> Sheffield Home Sheyla 33 in. 10-Piece Kitchen Workstation Set Instruction Manual

## Sinks Sheffield Home Sheyla 33 in. 10-Piece Kitchen Workstation Set

# Sheffield Home Sheyla 33 in. 10-Piece Kitchen Workstation Set

Instruction Manual

## INTRODUCTION

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This manual provides detailed instructions for the installation, operation, maintenance, and troubleshooting of your Sheffield Home Sheyla 33 in. 10-Piece Kitchen Workstation Set. Please read this manual thoroughly before beginning installation or use to ensure proper function and longevity of your product.



Image: The complete Sheffield Home Sheyla 33 inch Kitchen Workstation Set, showcasing the sink basin, faucet, and integrated accessories like the cutting board and colander, set within a kitchen countertop.

## SETUP AND INSTALLATION

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### Included Components:

- 33 in. (83.8cm) Sink Basin
- Two Fitted Basin Grids
- Two Drain Strainers with Covers
- One Cutting Board
- One Colander
- One Roll-Up Drying Rack
- Single-Handle Faucet with optional 8-inch (20.3cm) Deck Plate
- One Soap Pump

## Installation Overview:

The Sheffield Home Sheyla Kitchen Workstation Set is designed for a drop-in installation. Professional installation is recommended for plumbing and countertop modifications. Ensure all local plumbing codes are followed.

1. **Prepare Countertop:** Ensure the countertop opening matches the sink basin dimensions (83.8 cm × 48.3 cm).
2. **Install Faucet and Soap Pump:** Mount the single-handle faucet and soap pump onto the sink or countertop, securing them according to their individual instructions. The faucet includes an optional 8-inch deck plate for wider openings.
3. **Place Sink Basin:** Carefully lower the sink basin into the prepared countertop opening.
4. **Secure Sink:** Use appropriate mounting clips or silicone sealant to secure the sink to the countertop, creating a watertight seal.
5. **Connect Plumbing:** Connect the faucet water supply lines and the drain assembly to your household plumbing. Ensure all connections are tight and leak-free.
6. **Insert Basin Grids and Drain Strainers:** Place the two fitted basin grids at the bottom of the sink bowls. Install the two drain strainers with covers into the drain openings.



Image: The single-handle faucet and soap pump, key components for water delivery and dispensing.

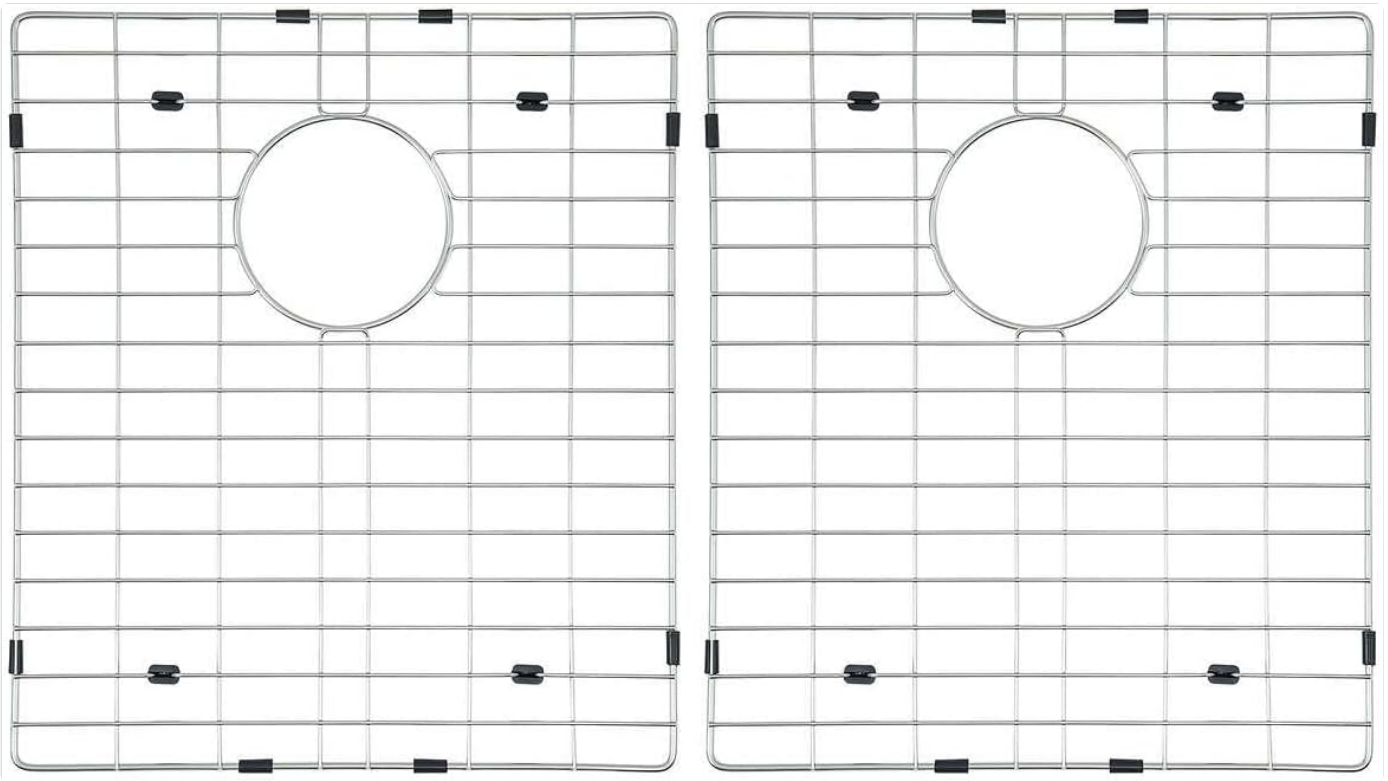


Image: The two fitted basin grids, providing protection for the sink bottom.



Image: The drain strainer components, including the basket and cover, for effective waste management.

## OPERATING INSTRUCTIONS

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Your kitchen workstation set is designed for versatility and efficiency. Utilize the various accessories to enhance your kitchen tasks.

### Using the Accessories:

- **Cutting Board:** The wooden cutting board is designed to fit securely over a portion of the sink basin, providing a stable surface for food preparation directly over the sink.
- **Colander:** The stainless steel colander fits into the sink, ideal for rinsing fruits, vegetables, or draining pasta.

- **Roll-Up Drying Rack:** This flexible rack can be unrolled over the sink to air-dry dishes, produce, or act as a trivet for hot pots. When not in use, it can be rolled up for compact storage.
- **Basin Grids:** The fitted basin grids protect the bottom of your sink from scratches and dents, and allow water to drain freely.
- **Faucet:** Operate the single-handle faucet by lifting the handle for water flow and moving it left or right for temperature control.
- **Soap Pump:** Fill the integrated soap pump with your preferred liquid soap for convenient dispensing.



Image: An overhead view of the sink workstation, demonstrating the integrated use of the cutting board, roll-up drying rack, and colander.



Image: The wooden cutting board, designed to fit the sink for convenient food preparation.



Image: The stainless steel colander with wooden handles, useful for rinsing and draining.



Image: The versatile roll-up drying rack, providing extra workspace or drying area over the sink.

## MAINTENANCE AND CARE

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Proper care will ensure the longevity and appearance of your kitchen workstation set.

### General Cleaning:

- **Stainless Steel Components (Sink, Faucet, Grids, Colander, Strainers, Drying Rack):** Wipe with a dry cloth after each use to prevent water spots and mineral buildup. For deeper cleaning, use a mild dish soap and warm water with a soft cloth or sponge. Avoid abrasive cleaners, steel wool, or harsh chemicals that can scratch or damage the stainless steel finish. Always wipe in the direction of the grain.
- **Wooden Components (Cutting Board, Colander Handles):** Hand wash with mild soap and water. Do not soak in water or put in a dishwasher. Dry immediately. Periodically apply food-grade mineral oil to maintain the wood's condition and prevent drying or cracking.
- **Soap Pump:** Clean the exterior with a damp cloth. If the pump mechanism becomes clogged, flush with warm water.

Regular cleaning prevents the accumulation of dirt and grime, preserving the aesthetic and functional quality of your workstation.

## TROUBLESHOOTING

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This section addresses common issues you might encounter with your kitchen workstation set. For problems not listed here, please contact customer support.

- **Slow Drainage:**

- Check if the drain strainer basket is clogged with food debris. Clean it thoroughly.
- Ensure the drain cover is not obstructing water flow.
- If the issue persists, there might be a clog further down the plumbing. Consider using a drain cleaner safe for stainless steel or consult a plumber.

- **Faucet Leaks:**

- Check all water supply connections under the sink to ensure they are tight.
- If the leak is from the faucet spout or handle, it may indicate a worn-out washer or cartridge. Consult a qualified plumber for repair or replacement.

- **Water Spots on Stainless Steel:**

- Water spots are often caused by mineral deposits from hard water. Wipe the sink and faucet dry after each use.
- For existing spots, use a solution of equal parts white vinegar and water, apply with a soft cloth, then rinse and dry.

- **Wooden Accessories Drying/Cracking:**

- This indicates the wood needs conditioning. Apply food-grade mineral oil regularly to keep the wood hydrated and prevent damage.

## PRODUCT SPECIFICATIONS

Feature	Detail
Product Name	Sheffield Home Sheyla 10-Piece Kitchen Workstation Set
Brand	Sinks
Model	Sheyla 33 in. 10-Piece Kitchen Workstation Set
ASIN	B0B1PRJXTR
UPC	655255069731
Material	Stainless Steel (Sink, Faucet, Grids, Colander, Strainers, Drying Rack), Wood (Cutting Board, Colander Handles)
Finish Type	Brushed
Installation Type	Drop In
Sink Dimensions (L x W x D)	83.8 cm x 48.3 cm x 25.4 cm (33 in. x 16.25 in. x 10 in.)
Sink Weight	17.2 kg (38 lb.)
Faucet Dimensions (L x W x D)	25.95 cm x 5.4 cm x 39.88 cm (10.2 in. x 2.1 in. x 15.7 in.)
Faucet Weight	2.8 kg (6.17 lb.)
Drain Type	Grid

Feature	Detail
Product Care Instructions	Wipe with Dry Cloth

## WARRANTY INFORMATION

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Specific warranty details for the Sheffield Home Sheyla 33 in. 10-Piece Kitchen Workstation Set are typically provided at the point of purchase or within the product packaging. Please refer to your purchase documentation or the manufacturer's official website for comprehensive warranty terms and conditions. Generally, warranties cover defects in materials and workmanship under normal use.

## CUSTOMER SUPPORT

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For technical assistance, replacement parts, or any questions regarding your Sheffield Home Sheyla Kitchen Workstation Set, please contact the manufacturer's customer support. Contact information can usually be found on the product packaging or the official Sinks brand website.

When contacting support, please have your product model number (Sheyla 33 in. 10-Piece Kitchen Workstation Set) and ASIN (B0B1PRJXTR) ready to expedite the process.

