

*CORIAN® Use & Care – product references**

Gentle abrasive powder	Mild cream abrasive (w. or w.o. bleach)	Lime-scale remover	Hard surface cleaner
<ul style="list-style-type: none"> • Bar Keepers Friend (Homecare Products, London) 	<ul style="list-style-type: none"> • Jif active cream (with bleach) (Lever Bros.) • Ajax (Colgate-Palmolive) 	<ul style="list-style-type: none"> • Viakal (Procter & Gamble) • Lime-lite (Cussons Ltd.) 	<ul style="list-style-type: none"> • Flash (with bleach) (Procter & Gamble) • Mr. Muscle (Johnson)

* This table lists only a limited number of products suitable for the routine care and maintenance of CORIAN®. Other alternatives are possible as long as the basic characteristics are the same.

If you have any questions we haven't answered, please contact us.

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C O R I A N ®

10 YEAR WARRANTY



USE & CARE GUIDELINES

How to enjoy living with CORIAN® in your home...



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If you've just introduced CORIAN®, to your home...

... it is the elegant, hygienic, long-lasting solid surface material used for kitchen tops, bathroom vanities, shower walls, furniture and many other applications.

While your kitchen is probably the hardest worked room in your home, these guidelines will answer your questions on how to use and care for CORIAN® wherever you have chosen to install it.

Like all fine materials, CORIAN® responds best when handled with care

...we want you to be happy living with it.

CORIAN®
DUPONT®

Getting used to CORIAN®

On installation, a CORIAN® worktop will have an overall satin sheen finish. However as you use it, CORIAN® acquires a smoother, more silken finish and appearance, rather like the soft lustre or sheen fine silverware develops. Even the cleaning properties appear to improve with use. So that this lustre does not develop unevenly, use a gentle abrasive powder bleach (e.g. Bar Keepers Friend) or a mild cream abrasive cleanser once or twice a month over the first few months. Clean the entire top with a wet sponge or cloth, using a circular motion. Rinse/wipe with a damp cloth, and dry with paper towel or a soft cloth. You'll be pleased to see how CORIAN® responds to your touch...

How to clean CORIAN® kitchen tops & sinks:

CORIAN® is not self-cleaning, whatever you have been told! But it is simple to maintain.



For everyday cleaning, try the easy way, first! Although liquids cannot penetrate CORIAN®, it is best to wipe up spills as they occur. Just use an ammonia-based hard-surface cleaner; a good solid-surface cleaner; or ordinary detergent. Clean the sink or top as usual, with a damp cloth and detergent, wiping it well and rinsing it to get rid of any oils and fats – or spray with a hard-surface cleaner and leave a few minutes before rinsing/wiping clean with a damp cloth and finishing with a dry cloth. If any stains need more attention, sprinkle a gentle abrasive powder

bleach on the damp surface and leave for a few minutes before using a sponge or soft cloth to rub with a circular motion and rinsing/wiping, then drying.



Once or twice a week, give your sink a beauty treatment. Remove all the fat and oil residues of normal food preparation from the sink, using detergent or hard-surface cleaner. Partially fill the sink with warm (not boiling) water. Add 1-2 teaspoons (5-10 ml) of liquid household bleach, and leave a few hours or overnight. You do not need a strong solution. In the morning, the sink should be beautifully clean, with very little effort.

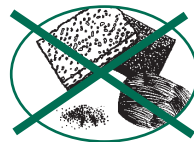
Dealing with obstinate offenders: On any problem area, try the easy way out, first.

Metal marks from pots & pans (in particular, aluminium and cast iron) show on CORIAN® sinks, just as they do on porcelain, ceramic, or acrylic.

Also **food preparation stains** or discolouration (from wine, tea, coffee, vegetable oils, food residues, etc.) build up in CORIAN® sinks, just as in stainless steel sinks where they are less evident on the darker base colour.

Hard water leaves visible water marks on CORIAN®, just as on glassware which is why it should be wiped dry with a soft cloth or paper towel after use. First, try the easy methods, then progress to the gentle abrasive powder bleach, or mild cream abrasive you used to develop the sheen. Avoid abrasive plastic scouring pads in normal cleaning. Only with a really persistent stain as lily pollen, or saffron, or with a severe scratch, should you need to resort to a harsh abrasive powder, or an abrasive plastic scouring pad (e.g. Scotch-Brite™).

(If you do have to use abrasive cleaners or pads, always restore the overall lustre afterwards, using the gentle abrasive powder bleach or mild cream abrasive and blend the scrubbed area into the entire surface by rubbing in a circular motion.



If hard water scale* has built up around the waste or taps, use a standard household lime-scale remover and follow the manufacturer's instructions. Only if necessary, use an abrasive scouring pad to remove the deposit, rinse well, and buff dry. Restore the gloss level as described above.

*Bathroom vanities & shower walls normally need only everyday cleaning and wiping dry, except when lime-scale, soap build-up, or water-spotting calls for more attention.

Preventing Damage

What to watch out for...

Heat: Rather than cause accidental heat damage, prevent such damage in the first place:

- ✓ Always use a heat protection pad or trivet (with rubber feet) for hot cookware, or leave cookware to cool on the hob first. Never put hot pans, particularly cast iron, directly on a CORIAN® top or in a sink. Such heat can damage any surface!
- ✓ If you must put a hot pan on the base of a sink use a protective sink mat, sponge, or cloth beneath. Best, leave the utensil to cool slightly first, or put a few inches of cool water in the sink before the pan.
- ✓ Avoid pouring boiling liquids directly into sinks without turning on the cold tap as well.



Hob and grill cooking methods: Modern appliances reach higher temperatures quicker - and often hold heat longer. To avoid worktop damage, follow both the appliance manufacturer's instructions, and these rules:

- ✓ Always use the correct size of pan for the burner, placed centrally. An overhanging pan can scorch surrounding surfaces.
- ✓ Do not use two burners as one (e.g. for a large griddle) - it has the same effect.
- ✓ To reduce heat, turn the burner down instead of pulling the utensil partially off the heat source.

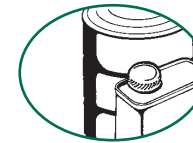


Scratches: it is not a good idea to cut or chop on CORIAN® - it will score the work surface! Use a chopping board instead.

Like all materials CORIAN® will develop slight abrasion marks in normal daily use. Use occasional overall cleaning as described. Darker colours may show such wear and tear more readily and need a bit more attention, just as will dark coloured wood. However if CORIAN® is accidentally scored or scratched more severely (e.g. by a kettle, toaster, or unglazed ceramic pulled across the surface) you can usually restore it yourself (see cleaning methods).

Chemical Spillage: Accidental spills of strong chemicals (e.g. paint stripper, brush cleaners, metal cleaners, oven cleaners, cleaners containing methylene chloride, acid drain cleaners, acetone-based nail varnish removers

etc.) should be flushed promptly with plenty of soapy water to avoid damaging worktops! For nail varnish spills, non-acetone based remover can be used, and then flushed with water.



Undetected or prolonged exposure to chemicals with subsequent damage (perhaps from a leaking container), may require the attention of a CORIAN® Quality Network Service Centre.



Whatever happens, do not despair!

If more serious damage occurs, or if you simply want to "freshen" up your worktops in a few years time, we have a network of CORIAN® Quality Network Service Centres fully qualified to provide maintenance service or remedial work.

The beauty of CORIAN® is that even after many years use your CORIAN® worktops will still look good. Most damage can be repaired and the original surface restored. It provides a long-term, renewable, easy-to-work-on, sympathetic surface.

Most of our Use & Care guidelines, you probably already follow instinctively. But we hope these reminders will be useful to you.

Our guidelines have grown out of years of using, living with and enjoying CORIAN®. We would like you to also enjoy living with CORIAN® in your home, for a very long time to come.