



CARE AND MAINTENANCE

CLEANING AND MAINTENANCE - ROUTINE CARE



- » Ordinary household spillages such as tea, coffee, lemon juice, vinegar etc should be wiped up promptly. Most products only leave a surface stain on the top if left for extended periods of time.
- » Ordinary household cleaners or warm, soapy water should enable most stains to be removed.
- » Avoid window cleaners as these can leave a waxy residue over the surface. Ensure that after cleaning wipe down the surface to prevent watermarks and restore the lustre of the surface.
- » For more stubborn stains, a household cleaner with bleach can be used, or alternatively, a diluted bleach solution. If necessary, use Bar Keepers Friend, which is a fine white bleach powder, which will remove the stain.
- » After cleaning, ensure that the surfaces are wiped over with clean water, and buff with a microfibre cloth, or kitchen towel.
- » Viakal can be used to remove limescale and tough watermarks.

DO'S AND DONT'S



- » Never place hot pots and pans directly onto a Solid Surface worktop. Instead use trivets or inset hot rods, which prevent the heat damaging the surface, which can cause whitening or cracks to occur.
- » Never place hot items directly into a Solid Surface sink. without either running the cold tap first, or allowing them to cool first, This may cause the sink to crack or craze.
- » Never use an instant hot water tap with a Solid Surface sink, as this may cause cracking, crazing, and in extreme cases, complete failure. If used the warranty of the sink will not be covered for any damage encountered.
- » If it is necessary to dispose of hot water in a Solid Surface sink, run the cold water at the same time, from the tap, at the same time to ensure that the temperature is regulated.
- » Avoid the use of harsh chemicals such as acetone, formaldehyde, and oven cleaners. If these chemicals do get spilled on a Solid Surface worktop, ensure that the area is washed immediately with warm water, to completely remove the chemical and reduce the risk of damage.
- » Never cut directly onto a Solid Surface worktop, as this will damage the worktop, ensure that a chopping board is used to reduce the risk of damage.
- » Do not use any acid drain cleaners in a Solid Surface sink as there is a greater risk these can cause damage.

PROFESSIONAL REPAIRS



- » If serious damage has occurred, or the worktop is in need of being refreshed professionally, it is a good idea to, in the first instance, contact your supplier, to see how they can help.
- » Professionals will be able to repair deep scratches and damage, within reason, using specialist tooling and techniques.

RECOMMENDED HOUSEHOLD CLEANERS

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| » Bar Keepers Friend | » Viakal |
| » Household Cleaners with Bleach | » Microfibre cloths |
| » Flash Gel or Mr Muscle | » Kitchen brushes |
| » Method Antibacterial Spray | » Non abrasive scourers |

IF IN DOUBT CONTACT US

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