

SOLID SURFACES

Care & Maintenance



Once in service...

Your new solid surface worktop is made from a modern material which requires little day to day care. The material is non porous and simple to care for.

Clean the surfaces regularly with water containing soap or a mild detergent and a soft cloth or sponge. Rinse off surfaces with clean water. Over time, the slightly gloss finish will turn matt as it takes on the patina of day to day use.

Tougher stains can be removed using a sterilising product such as Milton. Rub over the surface and wash off with clean soapy water.

Stained sinks can also be cleaned by filling the bowl with water and a sterilising product, leave overnight then wash down with clean soapy water.

Never use an acid based cleaner such as those containing methyl chloride or acetone (nail varnish remover). Should a product of this type come into contact with the material, wash it off immediately with clean water, otherwise surface damage could occur.

Always use pan stands and trivets to protect the surface from hot and rough pans and utensils. Direct contact from iron, steel, ceramic and copper vessels can scratch and the surface. Light burn marks may be removed by simply using a plastic pan scourer and cleaner as described above. Deeper burns must be professionally repaired.

Always use cutting boards to chop and slice food upon. Never cut directly onto the solid surfaces and avoid damage from other sharp objects. Small scratches can be removed as described above.

If your worktop is damaged or marked and cannot be removed by one of the above methods, please contact your retailer who can supply a repair kit or arrange for a professional repair to be made.