

Solid Surface and Composite Worktops Care & Maintenance

Care & Maintenance Kit

Important: Please read the information carefully and ensure you keep these instructions for future reference.

Looking after Solid Surface

Solid Surface worksurfaces not only look very attractive and exude quality; they are designed to withstand the rigorous of everyday use.

Upon installation a solid surface worksurface will have an overall satin sheen finish. However, through use, the worksurface acquires a smoother, more silken finish and appearance. Even the cleaning properties appear to improve with use. Unlike most other worksurfaces Solid Surface are 'repairable', so little accidents, stains or scratches can usually be removed with relative ease.

Your Installation & Maintenance Kit contains all of the items required to help keep your new worksurface in pristine condition.

Stone Guard is an anti-bactericidal surface cleaner specially formulated to tackle grease and grime leaving surfaces sparkling clean with a residual antibacterial effect. **Important:** Please read and follow instructions carefully when using care & maintenance products. Always wear rubber gloves when using chemicals to prevent any cracking, drying or other reaction to your skin.

Every day cleaning

Remember, it is always easier to wipe up a spill than to have to deal with a dried-on stain.

- Solid Surface worksurfaces are impervious to liquids however it is always best to clean up spills as they occur.
- Wipe the worksurface, with a damp cloth and the Stone Guard cleaner, (supplied in the Maintenance Kit), to remove any oils and fat. Buff dry with a soft white cloth (also in Kit).
- If any stains need further attention, allow the Stone Guard 30 seconds contact time, before wiping and rinsing.
- If your worksurface has an integrated sink, clean this in the same way as the worksurface.
- Once a week after cleaning, fill the sink with warm, (not boiling), water, add 1-2 teaspoons (5-10ml), of liquid household bleach and leave to soak for a few hours, or overnight. This will help to maintain a beautiful white clean finish.

Persistent stains

- To remove more persistent stains from the worksurface or integrated sink use the Abrasive Pads (White, Grey & Maroon), provided in the Kit.
- Always use the least abrasive pad possible to remove marks. Always rub in a circular motion.
- Start with the White Pad, rubbing the stain in a circular motion. If this is ineffective, progress to the more abrasive Grey Pad and finally the Maroon Pad.
- To remove any abrasion marks and to restore the worksurfaces former luster polish, use progressively less abrasive pads. Always finish by using the White Pad in conjunction with the Stone Guard.
- If hard water scale has built up around the waste or taps, use a standard household lime-scale remover following the manufacturer's instructions. Try to avoid using an abrasive pad but if this is necessary, rinse well and polish as detailed above to restore the finish.
- For the most severe stains, it may be necessary to use the light grey sanding pad. Remove the scratch then follow the above process to restore the worksurface to its former finish. If this still fails, contact us for further advice and assistance.

Other Spillages

- 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 washed away immediately using plenty of soapy water to avoid damaging the worksurface.
- For nail varnish spills, non-acetone based remover can be used and then flushed with water.
- Accidental spills of strong chemicals, (e.g. paint stripper, brush cleaners)

Damage Prevention

Warning: NEVER place hot pans, dishes or utensils directly on the worksurface or into an empty sink. Hot items will mark or damage the surface.

- € Always use a heat protection pad or trivet (with rubber feet) for hot cookware, or leave cookware to cool on the hob first.
- € Try to leave pans, dishes, or utensils to cool before placing them in the sink. If you must put a hot pan into the sink, always place a damp sponge or cloth underneath, or put a few inches of cool water in the sink before the pan.
- € Avoid pouring boiling liquids directly into sinks without also turning on the cold tap.

Hob Safety

The Installation & Maintenance Kit contains a heat reflective tape, which the installer should apply around the hob cutout in the worksurface, before fitting the hob. This will prevent any damage to the worksurface. However, extra care should be taken when using the hob. Please follow both the appliance manufacturer's instructions and the advice below:

- € An overhanging pan can scorch the surrounding worksurface.
- € Always use the correct size of pan for the burner and ensure that it is placed centrally.
- € Do not use two burners as one (e.g. for a large griddle).
- € Take extra care when using a large frying pan or wok.

Scratches

Warning: DO NOT cut or chop directly on the worksurface. Always use a chopping board.

- € As with all worksurfaces Apollo[®] Magna and Apollo Slabtech[®] will show light abrasion marks in normal daily use.
- € Darker coloured surfaces are more prone to minor scuffs and scratches than lighter options and will require more care and attention to keep them looking pristine.

Most scratches can be removed with relative ease. Simply follow the same procedure as for removing persistent stains.