



Solid Surface Care, Maintenance, & Prevention

For general cleaning of solid surface countertops use warm soapy water, ammonia-based household cleaner or a dedicated countertop cleaner. Avoid window cleaner as it can leave a build up that dulls the surface. Please follow instructions to properly care for your countertops.

Overtime film builds up on solid surface if water is left to dry on the countertops. This film will dull the look of the countertops making the finish appear blotchy or uneven. It is very important to wipe the countertop completely dry after spills and cleaning.

Some colors may require more frequent cleaning to maintain a uniform finish. Darker colors tend to require more attention than lighter colors. Even with proper care, your solid surface countertop may acquire a patina which could change the look of the overall appearance. You may restore the look of the original finish by following the guidelines below.

Cleaning ALL Finishes

- **Most Dirt & Residue** - Use soapy water, ammonia-based cleaner, rinse and wipe completely dry. Commercially available solid surface cleaners will also work well.
- **Preventing Hard Water Marks** - Rinse and wipe completely dry after cleaning; clean up spills *before* they dry.
- **Removing Hard Water Marks** - Use cleaner formulated for removing hard water marks, such as Rust Ex (Non-acidic stain remover).
- **Disinfecting** - Occasionally wipe surface with diluted household bleach – 1:100 (**5 Tbsp. of bleach to 1 gallon of water. As recommended by the Centers for Disease Control and Prevention for disinfection of surfaces.**) Avoid eye and skin contact when working with bleach and always follow manufacturer's safety instructions.

Cleaning Solid Surface Sinks & Lavatories

- **Cleaning** - Follow procedures above or use Soft Scrub and (Green or Blue) Scotch Brite pad to remove residue. Rub Scotch Brite pad over entire sink to blend. **DO NOT** use Scotch Brite pad on countertop solid surface as this will dull the surface!
- **Disinfecting** - Fill your sink ¼ full with diluted household bleach (**5 Tbsp. bleach to 1 gallon water**). Be sure to get some of the solution into the overflow opening to disinfect. Let the solution stay in the sink for 15 minutes; then wash sides and bottom as solution drains. Rinse out the sink with water.

Removing Blotchiness or Scratches

- **Removing Blotchy Appearance or Fine Scratches** - Pour some mild abrasive liquid cleanser, such as Soft Scrub, on a damp sponge or cloth and rub over area using a small circular motions, from the front to the back, then side to side, overlapping the circles until the entire area has been cleaned. Rinse the top thoroughly with clean water and wipe surface completely dry. Check to see if the blotchiness is gone. If not, repeat procedure applying more pressure on the sponge or cloth. Continue over all affected areas until all film is removed.

Preventing Damages

- **Heat Damage** - It is important to minimize direct heat exposure to protect your surface. **DO NOT** place hot pots, pans, etc. directly on the countertop surface! Always use heat trivets or hot pads when placing hot objects on any surface. Always use a trivet under portable heat generating appliances such as a crock pot or toaster oven. Allow cookware to cool before placing it into a solid surface sink.
- **Other Damages** - Avoid getting strong chemicals, such as paint removers and oven cleaners, on your solid surface countertop. If a spill does occur, promptly flush the surface with water to fully rinse off the chemical. Do not cut directly on solid surface countertops. Use a cutting board. Boiling water alone could damage your solid surface sink. It is recommended practice to run cold water from the faucet while pouring boiling water into the cold water coming out of your faucet.