

# Solid Surface Design Studio

## Solid Surface Care and Maintenance

1. Remove dirt and residue with soapy water or an ammonia-based cleaner. Rinse and wipe dry.
2. Prevent hard water marks by wiping surfaces dry after spills or cleaning. Ordinary vinegar removes most dried water spots.
3. Remove stubborn stains with a diluted mixture of water and bleach or denatured alcohol on a cotton cloth. Rinse with water and wipe dry. Avoid strong acidic products such as nail polish remover, toilet or oven cleaners.
4. Disinfect by wiping surfaces with mixture of one part water/one part household bleach. Rinse with clear water and wipe dry.
5. Clean Integrated sinks the same way you clean your countertop.
  - ON SINKS ONLY you can also use Soft Scrub liquid cleanser and a gray Scotch-Brite pad.
  - Rub over the entire sink to blend in the finish.
  - DO NOT USE abrasive cleaners like Soft Scrub on your countertop – SINKS ONLY.
6. Prevent heat damage by using trivets or hot pads under hot objects and electronic cookware. Prolonged or extreme heat can cause discoloring. DO NOT PUT HOT POTS DIRECTLY ON YOUR COUNTERTOPS.
7. Prevent other damage by not exposing your countertop to strong chemicals, such as paint removers, oven cleaners, etc. If contact does occur, rinse immediately, and thoroughly, with clear water. If you spill nail polish, remove it with a non-acetone polish remover. Don't cut directly on your solid surface countertop, rather use a cutting board. Always run your faucet while pouring boiling water down solid surface sinks.
8. Remove minor cuts & scratches yourself with abrasive Scotch-Brite pads. Roughest to finest are green, peach, lilac, blue, gray and white. Start with a green pad. Wet the surface and rub in a small circular motion over the scratch or cut. Rinse pad periodically. When the scratch or cut is removed, wet the surface again and rub with progressively finer pads in larger and larger circles

until the renewed area blends in with the surrounding surface. Rinse with clear water and wipe dry. Rinse pads and air dry before storing.

For deep cuts/gouges, please contact Solid Surface Design Studio. In most instances solid surface is repairable but will require the special tooling.

Make sure to be diligent about cleaning your countertops, not only as spills happen, but after experiencing human or food contact as well.

As recommended by the CDC, clean surfaces using soap and warm water prior to disinfecting, and practice routine cleaning more often on frequently touched surfaces.

### **Cleaning**

Since solid surface is nonporous, it is a popular choice for healthcare facilities around the world. Solid Surface countertops lock out liquid, bacteria, mold and mildew, and prevent it from penetrating the surface. It does not harbor bacteria and is hygienic.

It is easily cleaned with warm soapy water, or an ammonia-based cleaner. Stubborn stains can be removed with a diluted mixture of water and bleach, or denatured alcohol on a cotton cloth. Once you've completed cleaning, rinse with water and wipe dry. Please note that it is important to avoid strong acidic products, such as acetone nail polish removers, as these may damage your countertop.

### **Disinfecting**

The following disinfectants are approved to use on solid surface and are available at Lowe's or Home Depot:

- MonoFoil D Multi-Surface Disinfectant which reports to kill 99.9% of bacteria when used as directed.
- Weiman Granite & Stone Daily Cleaner & Shine which reports to kill 99.9% of germs and bacteria when used as directed.