

## **Solid Surfaces Care & Maintenance**

Solid surfaces may be cleaned with warm water and mild soaps, such as those used for hands or dishes. Non-abrasive household cleaners such as Fantastik® and Formula 409® may also be used. Cleaning products containing bleaching agents should not be used on solid surface. Large quantities of these agents and extended periods of exposure may cause discoloration. Abrasive cleaners (such as Comet®, Soft Scrub®, Bon Ami®, etc.) should not be used on solid surface except for removing tough stains, minor scratches and burns.

If a stain develops on the surface, wipe it away with soap and water or glass cleaner. If a stain doesn't respond to soap and water, and your surface has a matte finish, apply an abrasive cleanser and buff with a Scotch-Brite® pad using a circular motion. The same technique can be used for cigarette burns, minor cuts and scratches. For a gloss finish, you should contact dealer or fabricator before attempting repairs. (See sink care & maintenance.)

Do not expose the surface to harsh chemicals, such as paint remover, turpentine, nail polish remover (acetone) or stove and drain cleansers. If these chemicals come in contact with the surface, immediately wash them off with water, using appropriate safety measures to avoid injury.

Always use a cutting board instead of cutting directly on the surface. While minor cuts and scratches can be repaired, care should be taken to prevent them in order to keep the surface looking good as new.

Hot pans and heat-producing appliances (frying pans, baking pans, electric skillets, crock-pots, coffee pots, etc.) must be placed on a trivet with legs. Should you need help with an unusual problem, please contact your dealer.

### **Countertop Fabricator:**

the CounterSource, inc.

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