



COUNTER PRO, INC®

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## SOLID SURFACE CARE AND MAINTENANCE

Solid surface is a homogeneous and solid mineral filled acrylic polymer material that is easy to maintain. Simple routine maintenance is required to keep it looking new and fresh.

### ROUTINE CLEANING OF COUNTER TOPS & SINKS:

Use soap and water or an ammonia-based cleanser (such as a glass cleanser). Wipe away any water stains with a damp cloth/sponge and wipe dry with a towel.

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### REMOVING DIFFICULT STAINS:

Dull Finishes: Use an abrasive cleanser and a green Scotch-Brite® pad. Rub in a circular motion.

Semi-Gloss Surfaces: Use Soft Scrub® diluted bleach and a white Scotch-Brite® pad in a circular motion.

High-Gloss Surfaces: Follow the procedure for semi-gloss surfaces but use a sponge instead of Scotch-Brite® pad. If the area is dull in contrast with the surrounding surface, use a white polishing compound with a sponge to get a higher gloss.

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### DISINFECTING SURFACES AND SINKS:

Occasionally wipe sinks and bowls with diluted household bleach (1/1 water/bleach solution) to disinfect.

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### REMOVING CUTS & MINOR SCRATCHES:

Dull Finishes: Sand with 180 Grit (120 micron) or 220-Grit (60 micron) fine sandpaper until the cut and/or scratch is removed; restore finish with an abrasive cleanser and a green Scotch-Brite® pad to the same finish as the adjacent surface.

Semi-Gloss Finishes: Sand with 400 Grit (30 micron) sandpaper, and restore finish with a non-abrasive cleanser and a white Scotch-Brite® pad.

High-Gloss Finishes: Sand with 400 Grit (30 micron) or 600 Grit (20 micron) sandpaper; buff with polishing compound at a low speed (1500-2000rpm) polisher using a wool pad then finish with a wax.

\*\*All of the above sanding should be done in circular motion.\*\*

**It is further recommended that you do not place any hot pans, frying pans, crockpots or electric skillets directly onto the solid surface. To prevent heat damage, always use a trivet; preferably with an airspace between trivet and counter top when placing anything hot onto your counter top.**

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### PREVENTING DAMAGE:

In most cases, Solid surface can be easily repaired. However, follow these guidelines to prevent any permanent damage.

Heat Damage: Even though Solid Surface has an excellent heat resistant property compared with other ordinary counter tops, placing hot pans, as well as some heat-generating appliances such as frying pans or crockpots can damage a Solid Surface. Always use a hot pad or a trivet with rubber feet to protect Solid Surface. Avoid long-term exposure of Solid Surface to temperatures over 80 degrees C, (170 degrees F).

Other Damage: Avoid exposing Solid Surface to strong chemicals such as paint removers and oven cleaners.

Surfaces exposed to these chemicals should be promptly flushed with water. Contact over a long period of time will cause spots and require extensive sanding:

\*DO NOT cut directly on a Solid Surface.

\*Use a cutting board.

\*Run cold water when pouring boiling water into sinks.

\*Remove nail polish with a non-acetone based nail polish remover and flush with water.