
Solid Surface Care and Maintenance

Solid surface is a homogeneous, 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 Countertops & 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.

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 a 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.

Disinfecting Surfaces and Sinks

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

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 match 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 low speed (1500–2000 rpm) using a wool pad, then finish with wax.
- All of the above sanding should be done in a 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 the trivet and countertop when placing anything hot onto your countertop.

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 excellent heat-resistant properties compared with other ordinary countertops, 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 the surface. Avoid long-term exposure to temperatures over 80°C (170°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 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.