

Solid Surface Care and Maintenance Guide

This document provides comprehensive instructions for caring for and maintaining solid surface countertops and sinks. It covers cleaning, stain removal, disinfection, damage prevention, and minor repair techniques. The guide also includes specific product recommendations and precautions to ensure the longevity and appearance of solid surface materials.



by **Sam Graham**

Basic Cleaning and Maintenance

1

Daily Cleaning

Remove dirt and residue with soapy water or an ammonia-based cleaner. Rinse and wipe dry.

2

Prevent Water Marks

Prevent hard water marks by wiping surfaces dry after spills or cleaning. Ordinary vinegar removes most dried water spots.

3

Stubborn Stains

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

Disinfection

Disinfect by wiping surfaces with mixture of one part water/one part household bleach. Rinse with clear water and wipe dry.

Sink Care

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.





Preventing Damage

Heat Protection

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.**

Chemical Protection

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.

Cutting and Boiling Water

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.

Minor Repairs

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 SPW Surfaces/Solid Surface Design Studio. In most instances solid surface is repairable but will require the special tooling.

Regular Maintenance and Hygiene

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.

1 Nonporous Nature

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.

2 Easy Cleaning

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.

3 Caution

Please note that it is important to avoid strong acidic products, such as acetone nail polish removers, as these may damage your countertop.

Disinfecting – Pertaining to Covid

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.

Conclusion

By following these care and maintenance instructions, you can ensure that your solid surface countertops and sinks remain in excellent condition for years to come. Regular cleaning, proper disinfection, and careful use will help preserve the beauty and functionality of your solid surface materials. Remember to always use recommended products and techniques, and contact professionals for major repairs or deep cuts. With proper care, your solid surface countertops will continue to be a hygienic and attractive feature in your home or facility.

To learn more visit:

www.SPWSurfaces.com

www.SolidSurfaceDesignStudio.com