



Everyday cleaning

- ✓ Use a damp cloth, with a mild detergent.
- ✓ Rinse the surface with clean water, and dry with a soft cloth.

Removing food and stains

Dried food	Apply a recommended cleaner and allow to soak for a few minutes. Clean with a damp sponge, cloth or brush.
Ink	Use methylated spirits on a clean cloth or paper towel. Meths can dissolve paint, so do not let it come into contact with painted surfaces.
Rust	Soak with lemon juice or vinegar.
Pencil marks	Rub with a wet rag.



Recommended cleaning products

- ✓ Ajax Spray & Wipe
- ✓ Mr Muscle Surface & Glass

Preventing damage

- ✓ **Wipe off spills as soon as possible.**
- ✓ **Place and lift objects** to minimise scratching. Never drag or slide them across the surface of your benchtop.
- ✓ **Use a cutting board.**
- ✓ **Use a trivet or hot pads** when placing appliances or pots straight from the oven/stove directly onto your benchtop.
- ✗ **Don't clean with dirty washing-up water**, as it can leave an oily film.
- ✗ **Do not flood your benchtop with water**, especially near seams, as water can penetrate the substrate and cause it to swell.
- ✗ **Avoid abrasive pads and scouring powders or cleaners.** These can dull or scratch the surface.
- ✗ **Never use cleaners containing acid, alkali or sodium hypochlorite**, such as:
 - Ceramic cooktop cleaners
 - Oven cleaners
 - Rust removers
 - Coffee pot cleaners
 - Drain cleaners
 - Lime scale removers
 - Toilet bowl cleaners
 - Metal cleaners
- ✗ **Do not use furniture polish.** Silicone wax may build up, discolouring your benchtop and leaving smear marks that are hard to remove.

