

# Taking Care of Your Solid Surface Countertop

There are typically three types of solid surface countertop finishes: matte/satin, semi-gloss and high-gloss. Most countertops are finished with a matte/satin finish. All solid surface sinks have a matte/satin finish.

Soapy water, ammonia based cleaners (not window cleaners as they can leave a waxy build up that may dull the surface) or commercially available solid surface cleaners will remove most dirt and residue from all types of finishes. Stubborn residue will require a little stronger cleaner. Follow the recommendations below to properly clean your countertop and sink.

Experience has shown that a film builds up on the surface if water is left to dry on the countertop. This film will dull the look of the countertop making the finish appear blotchy and uneven. To prevent build up of the film, it is very important to wipe the countertop completely dry after spills and cleaning.

Some colors of solid surface may require more frequent cleaning to maintain a uniform finish. Darker colors tend to require more attention than lighter colors. Over time, even with proper care, your countertop will acquire a patina, changing the appearance of the finish. You may restore the look of the original finish by following the refurbishing guidelines below.

A key to keeping your countertops looking good is to thoroughly rinse and wipe completely dry after cleaning.

## **Preventing Heat Damage**

While solid surface is heat resistant, as with all countertop materials, it is important to minimize direct heat exposure to protect your surface and investment.

## **DO NOT PLACE HOT POTS, PANS, ETC. DIRECTLY ON THE COUNTERTOP SURFACE.**

Always use heat trivets or hot pads when placing hot objects on any surface. Always use a trivet under portable heat generating appliances such as a toaster oven. Allow cookware to cool before placing it into a solid surface sink.

## **Preventing Other Damage**

In most cases solid surface can be repaired if damaged. Be sure to follow these guidelines.

- Avoid getting strong chemicals, such as paint removers, oven cleaners, etc., on your solid surface countertop. If a spill does occur, promptly flush the surface with water to fully rinse off the chemical.
- Do not cut directly on solid surface countertops. Use a cutting board.
- Boiling water alone will not damage your solid surface sink, however it is a recommended practice to run cold water from the faucet while pouring boiling water into the sink.

## **Removing Fine Scratches Or A Blotchy Appearance**

You may notice that the surface of your countertop begins to look blotchy. Typically, this is caused by leaving hard water to dry on the surface which will leave a film of minerals. To remove this film:

- Pour some mild abrasive liquid cleanser, such as Soft Scrub®, on a damp sponge or cloth and rub over area using small circular motions, from the front to the back, then side to side, overlapping the circles until the entire area has been cleaned.



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## Taking Care of Your Solid Surface Countertop (Cont.)

- Thoroughly rinse the top with clean water and WIPE SURFACE COMPLETELY DRY.
- Check to see if blotchiness is gone. If not, repeat procedure applying more pressure on the sponge or rag.
- Continue over all affected areas until all film is removed.
- **NOTE:** While this procedure may remove or minimize the look of very fine scratches, other deeper scratches may remain. They may be removed by following the procedure below or you may wish to hire a professional refinisher to refinish your countertop.

### Removing minor cuts and scratches\*

Solid surface is renewable. You can remove minor cuts and scratches yourself by following these instructions.

- First, wash the area where the scratch is located, following the instructions found in this guide, to remove any film on the surface as this film may clog the abrasive pads. With this surface still wet, start rubbing with the Peach colored side of the cleaning pad. Use a light touch. Pressing too hard may actually leave deeper scratches. Rub over the scratch using a straight line motion. Periodically switch rubbing direction ninety degrees. Rinse pad periodically during this process to remove any built up residue. Be sure all of the scratch is removed.
- Clean top with water and dry thoroughly. Check to see if sanded area blends with rest of top. Please note that sanded area may not perfectly match remainder of top. If necessary, turn pad over and repeat process. Rub over large area to blend in sanding.
- If needed, continue the sanding process using the Aqua colored pad and if necessary, the Gray colored pad until the desired gloss level is achieved.
- Rinse out all pads used and allow them to air dry before putting them away.
- An alternative to your refinishing your countertop, is to contact your solid surface fabricator or dealer to arrange for professional refinishing.



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