

How to care for your.....

## LAMINATE WORKTOP

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Laminate combines function and aesthetics in a super durable way. Laminate gives you a worktop that is beautiful to look at, easy to maintain and will stand up to a lifetime of active family life.

### **IMPORTANT – BEFORE YOU START USING YOUR WORKTOP:**

Laminate is resistant to most common chemicals and cleaning agents - but not to strong acids and alkalis, including descaling agents and abrasive cleaners. Using dishwashing detergent, will leave a greasy film on your worktop, if you don't rinse with clean water afterwards.

When your laminate worktop is fully installed, clean the worktops before use, for example with Surface Cleaner. This is available at your retailer.

Laminate can withstand heat up to 110° C, but only briefly. Always use a trivet or similar, when using pots etc., which easily exceeds the heat limit and may damage the surface permanently.

Heat-emitting sources, such as ovens, air-fryers, electric kettles, coffee makers etc., should not be placed on or near a joint/worktop end, as prolonged heat and moist, can cause moist to enter the chipboard core, resulting in bulging of the laminate and detachment of the edges.

Strongly staining foods such as red wine, beetroot, and curry – should be wiped off as soon as possible to avoid discolouration of the laminate worktop. To avoid damaging the underside of the worktop, spills should be wiped up immediately.

Laminate is very hard-wearing. However, never use knives directly on the surface, always use a chopping board and avoid using earthenware, cast iron pots and pans directly on the worktop, as these can scratch the surface.

Be careful when using melamine sponges as they are slightly abrasive. Avoid use on high gloss laminates.

### **Daily cleaning:**

Wipe your laminate worktop with a soft cloth wrung out in clean warm water. Wipe off with a dry, lint-free cloth. We recommend Surface Cleaner for more thorough cleaning of laminate worktops. This is available from your retailer.

Surface Cleaner instructions:

- Make sure the surface is clean and moist.
- Clean only a small area at a time.
- Apply Surface Cleaner to the surface with a damp melamine sponge and clean with light movements.
- Leave for 5 minutes. Repeat using a melamine sponge if necessary.
- Ensure the product doesn't dry out at any time – neither during treatment nor later rinse.
- Rinse with clean water until all Surface Cleaner has been removed.
- Wipe off with a dry, lint-free cloth.

## **Maintenance of sinks:**

Our sink range includes more than 200 different models in a variety of materials, from leading suppliers.

All suppliers have their own cleaning and maintenance recommendations. If you want guidance from a specific supplier, we recommend visiting their website for exact instructions.

Here we have summarized the general recommendations for the various sink materials:

### **Steel sinks - cleaning:**

To keep your steel sink clean, we recommend the following:

- Clean the sink daily, with a brush and washing-up detergent - rinse with clean water and wipe with a dry cloth. This will prevent limescale from building up in the sink.
- Beware of limescale as it can bind dirt and discolouration. Limescale can be removed with a mixture of household vinegar (5%) and water (1:10) or a standard descaler (soak for 3 minutes) - always remember to rinse thoroughly and wipe with a dry cloth. Many sink suppliers offer their own cleaning and care products - check their websites for recommendations.
- Pay extra attention to limescale build-up if you have a 'boil' tap, as limescale is more likely to precipitate and settle on the surface as the water heats up. To avoid this, wipe down the sink daily and descale it regularly.
- Avoid constant exposure to boiling water in the same place on the surface of the sink, as limescale will build up in that area. If the boiling tap is used for scalding or cleaning, it is recommended to place a pot or similar in the bottom of the sink.
- Remove persistent grease or dirt with a soft sponge and a common cleaning agent. Always remember to clean in the grinding direction of the steel and rinse thoroughly after cleaning.

### **Steel sinks – care:**

- From time to time, a stainless-steel polish may be required to restore the sink to its original appearance. Look for polishes on sink suppliers' websites.

### **Avoid the following:**

- Abrasives: Never use scouring powder, steel wool, steel sponges or other abrasive cleaners.
- Detergents containing chlorine.

Rinse and wipe immediately if contact with acidic foods such as juice, tea, mustard, alcohol or mayonnaise.

If rust stains appear, it's not the sink itself that's corroding. It's usually caused by rust particles from other objects such as tins, kitchen utensils and cookware. Use a damp cloth and a common detergent to remove them.

### **Steel sinks with PVD-Coating - cleaning:**

To keep your steel sink clean, we recommend the following:

- Clean the sink daily, with a brush and washing-up detergent - rinse with clean water and wipe with a dry cloth. This will prevent limescale from building up in the sink.
- Beware of limescale as it can bind dirt and discolouration. Limescale can be removed with a mixture of household vinegar (5%) and water (1:10) - always remember to rinse thoroughly and wipe with a dry cloth. Many sink suppliers offer their own cleaning and care products - check their websites for recommendations.
- Pay extra attention to limescale build-up if you have a 'boil' tap, as limescale is more likely to precipitate and settle on the surface as the water heats up. To avoid this, wipe down the sink daily and descale it regularly.

- Avoid constant exposure to boiling water in the same place on the surface of the sink – as it can discolour the coating of the sink. If the boiling tap is used for scalding or cleaning, it is recommended to place a pot or similar in the bottom of the sink.

**Avoid the following:**

- Harsh chemicals; avoid cleaning agents containing strong acids or alkalis, such as drain cleaners, oven cleaners, Cillit BANG and bleach.
- Abrasives: Never use scouring powder, steel wool, or other abrasive cleaners.
- Intense heat: Do not place very hot cookware directly in the sink as this can cause cosmetic damage to the surface.

Rinse and wipe immediately if contact with chemicals, strong alkaline, acidic or chlorinated detergents. The same goes for food, especially highly acidic food, which should not be left in the sink.

Contact with the above can damage the surface permanently.

Be aware that the sink coating can be damaged by sharp objects.

A damaged PVD surface cannot be repaired or restored.

**Composite sinks – cleaning (Christadur, Cristalite, Fragranit, Silgranit):**

To keep your composite sink clean, we recommend the following:

- Clean the sink daily, with a brush and washing-up detergent - rinse with clean water and wipe with a dry cloth. This will prevent limescale from building up in the sink.
- Beware of limescale as it can bind dirt and discolouration. Limescale can be removed with a mixture of household vinegar (5%) and water (1:10) - always remember to rinse thoroughly and wipe with a dry cloth. Many sink suppliers offer their own cleaning and care products - check their websites for recommendations.
- Pay extra attention to limescale build-up if you have a 'boil' tap, as limescale is more likely to precipitate and settle on the surface as the water heats up. To avoid this, wipe down the sink daily and descale it regularly.
- Avoid constant exposure to boiling water in the same place on the surface of the sink – as it can damage the sink. If the boiling tap is used for scalding or cleaning, it is recommended to place a pot or similar in the bottom of the sink.
- Rinse and wipe immediately if contact with acidic foods such as juice, tea, mustard, alcohol or mayonnaise. Remove persistent grease or dirt, by gently rubbing with the rough side of a dishwashing sponge and a common cleaning agent. Metal marks can be removed by gently rubbing with a soft, wet sponge applied a little oil. Remember to clean afterwards.

**Composite sinks - care (Cristadur, Cristalite, Fragranit, Silgranit):**

- It is recommended that the sink is impregnated with wax or a special product from the sink supplier, to maintain the beautiful finish - check the supplier's website for recommendations.

**Avoid the following:**

- Harsh chemicals; avoid cleaning agents containing strong acids or alkalis, such as drain cleaners, oven cleaners, Cillit BANG and bleach.
- Abrasives: Never use scouring powder, steel wool, or other abrasive cleaners.
- Solvents: avoid solvents such as acetone or turpentine as they can damage the material.
- Intense heat: Do not place very hot cookware directly in the sink.

Rinse and wipe immediately if contact with chemicals, solvents, strong alkaline, acidic or chlorinated detergents.

Be aware that hard impacts or sharp objects can damage/crack the sink.

### **Ceramic-porcelain sinks – cleaning:**

To keep your ceramic-porcelain sink clean, we recommend the following:

- Clean the sink daily, with a brush and washing-up detergent - rinse with clean water and wipe with a dry cloth. This will prevent limescale from building up in the sink.
- Beware of limescale as it can bind dirt and discolouration. Limescale can be removed with a mixture of household vinegar (5%) and water (1:10) or a standard descaler - always remember to rinse thoroughly and wipe with a dry cloth. Many sink suppliers offer their own cleaning and care products - check their websites for recommendations.
- Pay extra attention to limescale build-up if you have a 'boil' tap, as limescale is more likely to precipitate and settle on the surface as the water heats up. To avoid this, wipe down the sink daily and descale it regularly.
- Avoid constant exposure to boiling water in the same place on the surface of the sink as limescale will build up in that area. If the boiling tap is used for scalding or cleaning, it is recommended to place a pot or similar in the bottom of the sink.
- Rinse and wipe immediately if contact with acidic foods such as juice, tea, mustard, alcohol or mayonnaise. Remove persistent grease or dirt, by gently rubbing with the rough side of a dishwashing sponge and a common cleaning agent. Metal marks can be removed by gently rubbing with a soft, wet sponge applied a little oil. Remember to clean afterwards.

### **Avoid the following:**

- Harsh chemicals; avoid cleaning agents containing strong acids or alkalis, such as drain cleaners, oven cleaners, Cillit BANG and bleach.
- Abrasives: Never use scouring powder, steel wool, or other abrasive cleaners.

Rinse and wipe immediately if contact with chemicals, strong alkaline, acidic or chlorinated detergents.

### **Solid brass / Bronzed brass sinks – cleaning:**

To keep your brass sink clean, we recommend the following:

- Clean the sink several times a day, by wiping it with a wrung-out or dry cloth. If the sink is particularly dirty, you can clean it with an ordinary soft sponge and a little detergent. Remember to rinse thoroughly and wipe with a dry cloth, to avoid limescale deposits.
- Beware of limescale as it can bind dirt and discolouration. Limescale on a solid brass sink (**NOT BRONZED BRASS!!**) can be removed with a mixture of household vinegar (5%) and water (1:9) on a cloth – never leave the mixture to soak – always remember to rinse thoroughly and wipe with a dry cloth. Many suppliers offer their own cleaning and care products - check their websites for recommendations.
- Pay extra attention to limescale build-up if you have a 'boil' tap, as limescale is more likely to precipitate and settle on the surface as the water heats up. To avoid this, wiping down the sink several times a day is recommended.
- Avoid constant exposure to boiling water in the same place on the surface of the sink, as limescale will build up in that area. If the boiling tap is used for scalding or cleaning, it is recommended to place a pot or similar in the bottom of the sink.
- Rinse and wipe immediately if contact with acidic foods such as juice, tea, mustard, alcohol or mayonnaise.

### **Solid brass – care:**

- Solid brass sinks will patinate over time. It is partly possible to repolish the product with a special product - check the supplier's website for recommendations - however, the patina will start again immediately.

### **Solid bronzed brass – care:**

- Bronzing is an oxidation- and surface treatment on solid brass. The bronzed surface will immediately begin to patinate, and the bronzing will clearly show signs of touch and wear. Especially in areas where the product is used the most, natural brass will reappear. Each product will have its own unique look and an antique look. The sink can be impregnated with wax, but this will not prevent patination.

**Avoid the following:**

- Harsh chemicals; avoid cleaning agents containing strong acids or alkalis, such as drain cleaners, oven cleaners, Cillit BANG and bleach.
- Abrasives: Never use scouring powder, steel wool, or other abrasive cleaners.
- Intense heat: Do not place very hot cookware directly in the sink.

Rinse and wipe immediately if contact with chemicals, strong alkaline, acidic or chlorinated detergents. The same goes for food, especially highly acidic food, which should not be left in the sink.

Contact with the above can damage the surface permanently.

A damaged bronzed brass sink cannot be repaired or restored.

**Porcelain sinks – cleaning:**

To keep your porcelain sink clean, we recommend the following:

- Clean the sink daily, by wiping it with a hard-wrung cloth. If the sink is particularly dirty, you can clean it with a soft sponge and a little washing-up liquid – rinse with clean water before wiping with a dry cloth. This will prevent limescale from building up in the sink.
- Beware of limescale as it can bind dirt and discolouration. Limescale can be removed with household vinegar (5 %). Apply a bit to a cloth and rub the stain. Remember to clean afterwards.
- Remove stains with ordinary citric or tartaric acid. Put a bit on a damp cloth and rub the stain. Remember to clean afterwards.

**Avoid the following:**

- Abrasives: Never use scouring powder, steel wool, or other abrasive cleaners.

**Enamel sinks - cleaning:**

To keep your enamel sink clean, we recommend the following:

- Clean the sink daily, by wiping it with a hard-wrung cloth. If the sink is particularly dirty, you can clean it with a soft sponge and a little washing-up liquid – rinse with clean water before wiping with a dry cloth. This will prevent limescale from building up in the sink.
- Beware of limescale as it can bind dirt and discolouration. Limescale can be removed with household vinegar (5 %). Apply a bit to a cloth and rub the stain. Remember to clean afterwards.
- Remove discolouration with equal parts bleach and water. Put some on a cloth and rub on the stain. Remember to clean afterwards.

**Avoid the following:**

- Abrasives: Never use scouring powder, steel wool, or other abrasive cleaners.