

MORRO BAY CABINETS, INC

1720 COMMERCE WAY | PASO ROBLES, CA 93446 | 805-238-7224

SOLID SURFACE COUNTERTOP CARE AND MAINTENANCE GUIDELINES

General cleaning of your solid surface countertops can be done with soap and water, ammonia based liquid cleaners (glass cleaner), and most conventional *non-abrasive* household cleaners.

To enhance the visual color intensity of your countertops or to hide minor scuffs and scratches, apply a light coat of *Countertop Magic* (available at hardware stores) and wipe away excess with a soft cloth. *Countertop Magic* is recommended for maintaining and cleaning all countertops. It is safe for all food handling surfaces. You should go over the entire surface to maintain an even appearance.



Stubborn stains and light scratches can be removed with a non-abrasive cleaner like *Soft Scrub* or *Bon Ami* and a soft cloth or paper towel. Heavier scratches may be removed with a 3M fine sanding sponge (available at paint stores and hardware stores) or 320 grit (or finer) wet/dry sandpaper. A new sanding sponge may be too aggressive and will produce less scratch marks as it gets used. Do not use anything more abrasive or other types of sandpaper. Wet the sponge lightly and rub the scratch using a circular motion. Feather out the sanding by *decreasing* sanding pressure as the circular sanding area is increased. Remove excess residue with a towel. Clean the area with a non-abrasive cleaner and a soft cloth. Finish by rubbing with 0000 superfine steel wool (available at any hardware store) and apply a coat of *Countertop Magic*. The finish may be difficult to reproduce by hand depending on the color of your countertops. Try an inconspicuous area first.



NEVER attempt to repair deep scratches, chips, or burns; contact a qualified fabricator.

Sinks can be cleaned with a white *Scotch Brite* pad and a mild cleanser. If hard water spots or stains persist, the sink can be cleaned/sanded with the 3M fine sanding pad, wet.

Solid Surface does scratch. This is normal and to be expected with everyday use. Darker colors and solid colors will show this more.

DO'S AND DON'TS

- **ALWAYS** use a trivet with legs under hot pots and shield heat-producing appliances (such as electric skillets, crock pots, etc.) **NEVER** place hot items directly on countertop. Heat-producing appliances should never be used over a seam area.
- **ALWAYS** use a trivet under frozen items or ice. **DO NOT** place ice or frozen foods directly on counter for any prolonged length of time.
- **ALWAYS** use a cutting board. **DO NOT** cut directly on countertop.
- **NEVER** use harsh chemicals such as drain cleaners and paint removers.
- **NEVER** stand on your counters.
- **AVOID** sliding hard or rough bottom objects across any surfaces. Use felt protectors on the bottom of pottery or other hard objects.
- **ALWAYS** run the tap water when pouring boiling water or dumping large quantities of ice into a solid surface sink to avoid thermal shocking or cracking it.

FREESTANDING RANGES MUST SIT HIGHER THAN COUNTERTOP