

Solid Surface Countertops – Care & Maintenance Guide

Solid surface countertops are durable, non-porous, and easy to maintain. Follow these simple guidelines to keep your surfaces looking great for years.

Daily Cleaning

- **Wipe regularly** with a soft cloth or sponge and mild soap or ammonia-based cleaner.
 - **Rinse thoroughly** and dry to avoid film buildup.
 - Avoid strong-colored liquids sitting on the surface to prevent staining.
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Preventing Damage

Heat Protection

- Always use **hot pads or trivets** under pots, pans, and heat-generating appliances (e.g., curling iron, crockpots).
- Solid surface can **withstand brief heat**, but prolonged exposure may cause damage or discoloration.

Scratch Prevention

- Use **cutting boards** – never cut directly on the surface.
 - Avoid dragging sharp or heavy objects across the surface.
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Stain & Spot Removal

Type of Finish

Cleaning Tip

Matte

Use a non-abrasive cleaner (like Soft Scrub® or Barkeepers Friend) and a damp sponge. Circular motion works best.

Satin

Same as matte, but use a gentler touch to avoid dulling the finish.

- For **tough stains** (e.g., ink, wine, food coloring), use a diluted bleach solution (1 part bleach to 10 parts water). Rinse immediately.
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Minor Damage Repair

- Fine scratches or burns can often be **buffed out** with a Scotch-Brite™ pad (matte) or refinished professionally.
 - Chips or cracks should be **repaired by a certified installer**.
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Do Not Use

- Harsh chemicals (oven cleaners, acetone, paint removers)
 - Strong acids (drain cleaners)
 - Abrasive scouring pads (unless recommended for matte finish)
(test each method in an inconspicuous area first)
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With proper care, your solid surface countertops will remain a beautiful and functional part of your home for decades.

Cultured Marble, Quartz Surfacing, Natural Stone, Laminate Countertops & Casegoods