

Laminate Countertop Maintenance



Routine care for most of today's laminates is very basic. Everyday cleaning is as quick as a wipe with a damp sponge. Simply washing your countertops with warm water and dishwashing liquid will keep them looking and feeling new. Rinsing and drying them will help eliminate any streaks that you may observe, as well as eliminate the chance for any type of residue to build up from the cleaning products. Ammoniated cleaners work best for cutting through areas that have grease build up.

For areas that may be spotted or stained, try using an all-purpose cleaner or bathroom cleaner; be sure to rinse and dry.

AVOID ACIDS, BLEACH OR ABRASIVE CLEANING PRODUCTS, which may discolor or scratch and permanently damage your countertop surface.

FOR STUBBORN STAINS use a general purpose cleaner and a soft, short bristle nylon brush or a *mildly* abrasive, milky paste made of baking soda and water. Simply dab a damp, soft cloth in the mixture and wipe using gentle circular motions, pressing lightly on the area affected. Again, be sure to rinse and dry the laminate.

Persistent stains can also sometimes be removed with a solvent, such as lacquer thinner, fingernail polish remover, or denatured alcohol—do not let these products stand on the laminate for more than a few minutes. Be sure to rinse them off and dry the tops.

PRECAUTIONS:

Avoid abrasive cleaners and scouring pads. Never use abrasives on *gloss* finish. Never allow products such as over cleaners or products containing lye (such as drain cleaners) to come into contact with laminate. If they should accidentally be spilled, wipe up immediately and flush several times with water.

Chips and scratches are permanent. Always use a cutting board when slicing or chopping. Refrain from sliding dishes, keys, crockery, stoneware, or items with rough bottoms, across the countertops to reduce wear and tear. Surface scratches mar the appearance of the laminates and also reduce their stain resistance.

HEAT AND MOISTURE CAN BE VERY DAMAGING TO LAMINATE COUNTERTOPS: do not let water stand on or near seams. Do not dry your dishes on a towel over a seam. Quickly wipe water up that has spilled. The substraight for the laminate tops is made from particle board. This material will absorb water that seeps in through the miter or joint and swell causing the countertop to buckle or delaminate.

Never place cookware directly from the oven/stove top on to the laminate. Extreme heat can cause burning, blistering, and delaminating. Always use a trivet under the cookware and under any heat producing appliances and keep such items away from seams as well.