

LAMINATE WORKTOP

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.

Please contact your retailer, for information on special cleaning and maintenance products from the sink suppliers.

Steel sinks:

Clean the sink daily, with a brush and washing-up detergent - rinse with clean water and wipe with a hard-wrung cloth. This will prevent limescale from building up in the sink.

A nylon sponge combined with a polishing or all-purpose cleaner, can be used to remove stubborn grease or similar.

- NEVER use steel wool, steel sponges or similar.

Limescale should be removed with descaling agents – leave for a maximum of 3 minutes. Then rinse and dry with a cloth. If rust stains appear, it is not the sink that is rusting. It's external rust e.g. from cans, knives, cheese plane, cast iron pots or chlorine. Using a damp cloth and an all-purpose cleaner, you can try to remove the stains. From time to time a stainless-steel polish may be required to restore the sink to its original appearance.

Steel sinks with PVD coating: *(coloured steel sinks)*

Clean the sink daily, with a brush and washing-up detergent - rinse with clean water and wipe with a hard-wrung cloth. This will prevent limescale from building up in the sink.

Do not place hot pots and pans directly in the sink.

Do not use aggressive cleaning agents, such as chlorine and other bleaching agents e.g. Cillit BANG, drain cleaner and oven cleaner. Avoid using steel wool or sponges.

- Cleaning products containing bleach: Rinse / wipe off as soon as possible.
- Highly acidic foods (juice, tea, mustard, alcohol, mayonnaise, etc.): Rinse / wipe off as soon as possible.
- Acidic chemicals: Rinse / wipe off immediately.

Composite sinks:

Clean the sink daily, with a brush and washing-up detergent - rinse with clean water and wipe with a hard-wrung cloth. This will prevent limescale from building up in the sink.

- Highly acidic foods (juice, tea, mustard, alcohol, mayonnaise, etc.): Rinse / wipe off as soon as possible.

Stubborn stains can be removed by scrubbing the stains lightly with the coarse side of a washing-up sponge. Limescale deposits can be removed with 7% household vinegar diluted with hot water. Leave in the sink for a few minutes and then rinse thoroughly. Any discolouration in the sink can be removed by filling the sink with hot water and dissolving a standard dish washing tablet. Leave for at least 2 hours or overnight, and then scrub with the coarse side of washing-up sponge.

Solid brass / Bronzed brass:

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.

- NEVER use acidic detergents: rinse/wipe off immediately.
- Highly acidic foods (juice, tea, mustard, alcohol, mayonnaise, etc.): Rinse / wipe off immediately.
- The browned surface, of a bronzed brass sink, may disappear if exposed to acid - or if scouring agents, scouring sponges or similar, have been used.

Ceramic sinks:

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.

Limescale can be removed with vinegar. Rub the vinegar in with a damp cloth and then rinse. Any discolouration can be removed using standard citric acid or tartaric acid. Put a small amount on a damp cloth, rub into the surface and rinse thoroughly.

- Avoid using scouring powder and other abrasive substances, that could scratch the surface.

Enamel sinks:

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.

Limescale deposits can be removed with vinegar. Rub the vinegar in with a damp cloth and then rinse before wiping with a dry cloth. Any discolouration can be removed using a mixture of equal parts bleach and water. Put a small amount on a damp cloth, rub into the surface and rinse thoroughly.

- Avoid using scouring powder and other abrasive substances, that could scratch the surface.