



Cleaning and Caring for your Laminate Worktop

Laminate worktops are durable, affordable and notoriously easy to maintain, but they will need a little regular help to stay in peak condition.

Cleaning Recommendations

Light Stains/Dirt

Wipe your laminate surface down with a damp cloth and warm soapy water to remove crumbs, splashes and dust before it builds up. It's best to use a soft cloth rather than a scourer as abrasive cleaning pads can scratch and damage the surface. Dry off the surface with a clean cloth afterwards.

Normal Stains/Dirt

Spills are easiest to clean if you deal with them right away. Stains can usually be removed with soapy water and elbow grease. We recommend wiping your laminate surface with a disinfectant or anti-bacterial spray at least once a week to kill off germs and bacteria and keep your kitchen hygienic.

Cleaning and Caring for a Gloss Finish Worktop

General cleaning of the surface requires only a damp cloth and a mild detergent or non-abrasive cleaner diluted in warm water.

Abrasive products and cleaning materials should all be avoided. Potentially persistent stains should be removed immediately. Buff the surface after cleaning with a soft cloth.

Beware: Gloss worktops will show scratching, cuts and heat damage more easily than a matte finish worktop.

AVOID HEAT DAMAGE:
LAMINATE CAN BE DAMAGED BY CONTACT WITH EXCESSIVE HEAT. USE TRIVETS OR HEAT-PROOF BOARDS RATHER THAN PLACING HOT PANS OR TRAYS DIRECTLY ONTO THE SURFACE.

USE A CHOPPING BOARD: IF LAMINATE GETS SCRATCHED, WATER DAMAGE MAY OCCUR AND YOUR SURFACES COULD BECOME WARPED OR START TO HARBOUR MOULD.

TAKE CARE AROUND JOINS OR CUT OUTS; THE WEAKEST PARTS OF YOUR WORK SURFACE ARE THE EDGES, AS THEY ARE MORE SUSCEPTIBLE TO WATER ENTERING THEM. WIPE AWAY EXCESS WATER IMMEDIATELY.

DO NOT LEAVE ANYTHING WET ON THE SURFACE; FOR EXAMPLE DAMP CLOTHS AND SPONGES, ON THE TOP FRONT EDGE.

PLEASE DO NOT DESTROY OR THROW AWAY THIS LEAFLET, KEEP FOR FUTURE REFERENCE