



## Acrylic Benchtop Care & Maintenance

Soapy water or ammonia based cleaners will remove most dirt and stains. For water marks rinse the surface and completely dry with a soft cloth; for difficult stains use a very mild abrasive cleaner or diluted bleach and a grey Scotch Brite cleaning pad.

### Cuts and scratches

Acrylic bench tops will develop an aged patina, created by minor scratching. Regular cleaning with Jif or a mild abrasive cleaner will remove any light scuff marks and assist in developing this aged patina.

Acrylic benchtops are renewable, if your tops have become dull and or scratched after several years, contact us and we can arrange to have your tops polished back to new. Dark colours and high gloss finishes are more likely to show scratches and other wear and tear, compared to the lighter, textured colours.

### Preventing heat damage

**DO NOT PLACE HOT POTS, PANS, ETC, DIRECTLY ON THE BENCHTOP SURFACE.** Acrylic benchtops withstand heat better than ordinary surface materials, however, hot pans, as well as some heat-generating appliances, like frying pans or crockpots, can damage the surface. To prevent heat damage, do not place hot pots or pans directly on the countertop surface. Always use a chopping board or a trivet with rubber feet to protect your acrylic benchtop.

### Preventing other damage

In most cases, acrylic benchtops can be repaired if accidentally damaged, however, be sure to:

- Avoid exposing acrylic to strong chemicals, such as paint removers, oven cleaners, drain cleaners, etc. If contact occurs, quickly flush the surface with water.
- Remove nail polish with a non-acetone based nail polish remover and flush with water.
- Do not cut directly on the benchtop.

