

MAINTENANCEADVICE

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CORIAN

Corian® is a low-maintenance material for the kitchen and bathroom. And ideal because a sink/sink can be integrated seamlessly. To keep the kitchen countertop beautiful, proper use and regular cleaning are necessary. The tips below will help you enjoy your kitchen countertop for years to come.

1 DAILY MAINTENANCE

Wipe your worktop daily with a cloth and a clean soapy water from some detergent. Always rinse thoroughly with lukewarm water and dry your worktop with a clean, dry dishcloth or kitchen paper. This will absorb any remaining dirt and any soap and water residues.

Periodic maintenance

To maintain the original shine of the material, treat it regularly with an abrasive cleaner (Cif) and an abrasive sponge. Always rinse well with lukewarm water and dry the sink with a clean, dry dishcloth or kitchen paper.

2 REMOVING SPECIFIC STAINS

Grease, coffee/tea or red wine (shiny or brown spots)

Grease and oil residues can be removed with a microfiber cloth and some diluted bleach. Always rinse well after with lukewarm water and dry the countertop with a clean, dry dishcloth or kitchen paper.

Hard water stains (dull white or brown spots)

Lime spots can be treated with cleaning vinegar. Leave this for a while soak in. Then treat with a melamine sponge. Moisten it slightly and then squeeze it for sufficient friction. Always rinse well with lukewarm water and dry the kitchen worktop with a clean, dry tea towel or kitchen paper. Be careful here that cleaning vinegar cannot come in contact with marble or limestone.

Ink, paint or nicotine

Remove the withdrawn stains from ink, paint, nicotine or felt pen with benzene or turpentine. Always rinse well after with lukewarm water and make dry the kitchen surface with a clean, dry dishcloth or kitchen paper.

3 REMOVE STUBBORN STAINS

Use an abrasive sponge (with nylon side) and liquid abrasive. Wet the sponge so that the abrasive is sufficiently diluted and cannot damage a polished surface. Always treat a larger area when doing this; as intensive use on a small area can lead to a gloss difference. Always rinse well with lukewarm water and dry your top with a clean, dry dishcloth or kitchen paper.

If this treatment is not sufficient, you can use fine-grained sandpaper, then polish the top with a scouring pad (Scotch Brite) or with a liquid abrasive with water. This will also remove small nicks and scratches. This treatment is not for the daily maintenance of your top!

Attention:

- > NEVER use harsh abrasives such as steel wool or diamond. They can permanently damage the kitchen countertop surface.
- > NEVER use aggressive chemicals such as acetone, chlorinated solutions, paint removers and strong acids. In case of spills, remove immediately with plenty of water!

More information!

Want more information and cleaning tips or read about special offers of professional cleaners? Please visit: www.dekkerzevenhuizen.com/maintanance



Never let liquids dry out. Do not leave fats or foods on the kitchen countertop unnecessarily long.



Always use a trivet near hot objects.



Never cut directly on the kitchen countertop; always use a cutting board.



Never use aggressive cleaners such as paint strippers, brush, metal or oven cleaners, chlorine, sink de-stoppers or other chemicals!



Textured kitchen countertops leave more dirt behind. Rinsing well with clean water and rubbing dry ensures that no dirt remains in the textured surface.

Corian® kitchen countertops are available through Dekker Zevenhuizen BV, Postbus 11, 2760 AA Zevenhuizen
For warranty conditions, visit www.dekkerzevenhuizen.nl/warranty

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