

Maintenance instructions

For worktops from solid surface Hanex®

Solid surface was produced on the most modern technology basis; it was designed to withstand hard requirements of common day. In spite of these high requirements you will be able to use the product in full quality thanks to its renewability for many years. In order to guarantee this, we kindly recommend you to get acquainted with the instructions and follow them.

In spite of the fact that the solid surface is extremely durable and practically does not require any care, it is not quite indestructible. Therefore some recommendations follow that only provide you with long-lasting value of your product.

Daily cleaning

Clean the surface always immediately, when it is simplest, using water, soap and cloth. If it is not possible to clean the impurities completely, use abrasive cleaner ev. cleaners recommended by the manufacturer. After then, rinse the surface thoroughly with water and wipe it dry with a cloth.

Persistent stains

Stains caused with coffee, tea, fruit juices, colourations caused by cigarette burns or metal abrasions left after pans and pots, arising also on other materials as e.g. stainless steel, glass and ceramics, can be removed with abrasive cleaner and a damp cloth. Excellent cleaning could be provided with liquid cleaners on chlorine-bleach-lye basis. If it is not possible to clean the surface completely by means of these agents, use wet Scotch Brite pad. Nevertheless, then you should renew the gloss by use of abrasive cleaner or with cleaners recommended by the manufacturer, rub them with circular motions on the whole surface.

Impurities/stains

Solid surface is homogeneous and non-porous material resistant to most chemicals used in household. In spite of the fact that the liquids cannot penetrate the material, the impurities or stains must be removed immediately. Thus you will provide that the stubborn colour pigments will not set on the surface.

Do not allow longer contact of the surface with aggressive substances as e.g. solvents, varnish and paints removers, flush cleaners, metal cleaners, WC cleaners, oven cleaners and acetone (nail polish remover). These products should be immediately wiped off and the surface should be then flushed with clean water.

Cleaning of the sinks made of solid surface

The sinks are exposed to special load from the side of the stains causing substances. From this reason we recommend regular cleaning of the surface with abrasive cleaner (or with cleaner recommended by the manufacturer) and with damp cloth. By forming of lime scale arisen of hard water use a lime scale remover determined for household and follow instructions done by its manufacturer. Flush the surface with redundant water and clean it with abrasive cleaner. For cleaning of the colour stains



the special cleaners available on the kitchen market have proved, or also a standard baking powder.

Dark decors

It is already in the nature of colours that the dark decors show the marks of usage much sooner. They need higher care and it is recommended to treat the surface regularly (once per month) with water repelling liquid agent (the same as e.g. for stainless steel). In this way you will maintain the original gloss of colour.

Temperatures

Never put hot objects on the material. Use always trivets.

Do not use pots/pans whose edges protrude over the edge of cook plate.

Never pour hot liquids into the solid surface sink without pouring cold water simultaneously.

Scratches/marks of usage

The sharp knives fulfil their role steadily so they will leave marks also on solid surface. Use always a pad for cutting, please.

Damages

In case of deep scratches and other damages that cannot be removed with the agents used in household, it is necessary to let the surface newly treat or repair by trained professionals. Will you turn in these cases on your trader or on the fabricator. Eventually, the solid surface fabricator will recommend you some company from your area.