



senses

REARO®

KITCHEN SURFACES

INSTALLATION & MAINTENANCE

# Cleaning Instructions

There's nothing easier than cleaning and caring for your worktop

A major advantage of these Worktops is that the HPL surface makes cleaning so simple. Usually a moist cloth is sufficient, but use washing-up liquid to get rid of any grease. Stubborn dirt can be removed with an organic solvent such as methylated spirits or alcohol. A brush with hard bristles (but not wire brushes) may also be used, but not on glossy worktops.

## Cleaning Recommendations

### Cutting to Size

Dry or damp paper towels, a cloth or sponge

### Normal Stains/Dirt

e.g. fat, oil and dirt particles, fingermarks, lime deposits, rust, juice, coffee, tea, wax, blood, universal marker etc. With a cloth or soft nylon brush and washing powder, soft soap, toilet soap or washing-up liquid. If necessary, leave for a while and then rinse thoroughly with clean water.

### Cleaning and Caring for your Gloss Worktop

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

Abrasive scouring powders, creams and even polishes should all be avoided. Potentially persistent stains should be removed immediately. Buff the surface after cleaning with a soft cloth.

**ALWAYS USE A CHOPPING BOARD/WORKTOP SAVER. GLOSS WORKTOPS WILL SHOW SCRATCHING, CUTS, HEAT DAMAGE, MORE EASILY THAN A STANDARD FINISH WORKTOP.**

- ALWAYS AVOID PLACING HOT SAUCEPANS/KITCHEN UTENSILS DIRECTLY ONTO THE WORKTOP, ALWAYS USE A PROTECTIVE PAD/MAT

- ALWAYS AVOID CUTTING OR CHOPPING DIRECTLY ON THE WORKTOP. ALWAYS USE A PROTECTIVE MAT

- ALWAYS AVOID EXCESS WATER AROUND AREAS WHERE THERE ARE CUT JOINTS AND CUT OUTS AS THESE ARE POTENTIAL WEAK AREAS. WIPE

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

## Guidelines for measuring and cutting of your worktop

**IMPORTANT:** ALWAYS DOUBLE CHECK AND MEASURE TWICE AND THOROUGHLY INSPECT THE WORKTOP FOR ANY TRANSIT DAMAGES AND MARKS PRIOR TO FITTING.

If your Kitchen work surface has an acrylic square edge or matching laminate square edge, extra care should be taken on the following areas:

### Cutting to Size

Always cut into the edge, and seal the flat front edge as well as the surface joint.

A defuser protection must be fitted to the underside above any appliances - dishwashers/washing machines - to protect the underside front edge joint from heat and moisture.

### Measuring & Marking

Once you are sure measurements are exact use a pencil to mark laminate. **Note:** Ensure you allow for any edging to be added.

### Cutting

When using a handsaw cut through from laminate surface. A sharp fine tooth, minimum of 10/12 teeth per inch saw is ideal for a perfect cut.

When using a Circular saw, cut from underside of worktop. With the worktop face down follow your marking so that the saw teeth cut towards the laminate surface.

When using other power tools please start by doing a trail cut on a scrap piece of worktop to check what side of the worktop provides the best cut (the underside or

### Cut Out Hobs and Sinks

Use the pattern supplied with the sink to mark out. All cut edges must be sealed with water resistant materials, like polyurethane or silicone etc.

## GUARANTEE OF QUALITY

We offer a **5 year guarantee** against any manufacturing defects providing that all installation and care instructions are strictly followed subject of course to normal wear and tear. Due to the inherent properties of gloss laminate, we do not accept any responsibility for the performance of the decorative laminate surface. It is therefore imperative that the Gloss Care & Maintenance details are referred to both before and after installation, as misuse of all gloss laminates may affect the appearance of the work surface, particularly with regard to scratching.

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