



apollo[®]
by Sheridan

APOLLO[®] WORKSURFACES

Granite

Caring for Natural Granite & Stone Worksurfaces

Ceramic

Caring for Polished and Matt Ceramic Type Worksurfaces

Quartz

Caring for Polished and Matt Quartz Type Worksurfaces

Recycled Glass

Caring for Recycled Glass Worksurfaces

Solid Surface

Caring for Solid Surface Type Worksurfaces

Wood

Caring for Solid Wood Worksurfaces

Compact

Caring for Compact Type Worksurfaces



www.sheridan-uk.com

Natural Granite and Stone Worksurface Care & Maintenance

Care & Maintenance Kit

Important: please read this information carefully and ensure you keep these instructions for future reference.

Looking after Natural Granite

Natural granite worksurfaces not only look very attractive and exude quality; they are naturally hardwearing and will withstand the rigours of everyday use with regular care.

One of the oldest, most durable and most respected of building materials granite is ageless yet always contemporary. Granite is an igneous rock formed as a result of the slow crystallisation of molten magma at depth in the earth's crust. Uplift and erosion has over millions of years resulted in this material outcropping at the surface. The minerals which make up granite are generally quartz, feldspars and various mafic minerals (amphiboles, pyroxenes, micas and secondary materials). It is the size, distribution and precise chemistry of these minerals which give the granite its colour.

Like all fine materials, granite responds best when handled with care and attention; while naturally stain resistant granites, in common with all natural materials, are not stain proof. Any spillage must be removed immediately from a granite worksurface, delay could cause permanent damage.

Your Installation & Maintenance Kit contains all of the items required to help keep your new worksurface in pristine condition.

Stone Guard is an anti-bactericidal surface cleaner specially formulated to tackle grease and grime leaving surfaces sparkling clean with a residual antibacterial effect.

Stone Seal formulated for protection of granite worktops. Protects against stains caused by food and drinks such as coffee and tea (etc). One application will guarantee protection for long periods of time (subject to proper maintenance).

Important: Please read and follow instructions carefully before using either of the above products. Always wear rubber gloves when using chemicals to prevent any cracking, drying or other reaction to your skin.

Sealing granite

- Although one of the least absorbent stones, granite can be stained by grease, wine, coffee, sweet and sour, nicotine, fruit juices, even champagne! Periodically, worktops should be re-sealed to prevent damage occurring.
- Granite worktops are sealed during manufacture and upon installation, then every 6 months using Stone Seal supplied in the Care and Maintenance kit.

Every day cleaning

Remember, it is always easier to wipe up a spill than to have to deal with a dried-on stain.

- Granite must not be rubbed with abrasive materials.
- Wipe the worksurface, with a damp cloth and the Stone Guard cleaner, (supplied in the Maintenance Kit), to remove any oils and fat. Buff dry with a soft white cloth (also in Kit).
- If any stains need further attention, allow the Stone Guard 30 seconds contact time, before wiping and rinsing.
- Drainer Grooves can be cleaned using a white, non-abrasive pad.
- Water marks should be removed regularly before they build up into Limescale deposits, mix 1 part white vinegar into 9 parts clean water and wipe off the water marks or leave on for a few minutes then rinse with clean water and buff dry as above.

Persistent stains

- To remove more persistent stains from the worksurface first try the Stone Guard and allow a longer contact time.
- Where necessary (for raised, persistent marks) wash as above using a white, non-abrasive pad.
- Where limescale deposits are noticeable - can be felt as an uneven surface and be easily visible - they can usually be removed by using a 50/50 mix of white vinegar and water left in contact with the deposits for about 30 minutes to dissolve them, followed by rinsing off with plenty of clean water and then buffing dry as before. this can be repeated with care. Limescale removing chemicals and cleaners should only be used as a last resort and with great care, checking on a hidden area first and following the manufacturer's instructions and rinsing well afterwards with clean water - all harsh chemicals can damage the surface of Granite materials.
- If this still fails please contact us for further advice and assistance.

Other Spillages

- Special care should be taken not to subject your granite to acids (e.g. formic, hydrofluoric, nitric, sulphuric, phosphoric or hydrochloric acids).
- Accidental spills of these or other strong chemicals, (e.g. paint stripper, brush cleaners, metal cleaners, oven cleaners, cleaners containing methylene chloride, acid drain cleaners, acetone based nail varnish removers etc.), should be washed away immediately using plenty of soapy water to avoid damaging the worksurface.
- For nail varnish spills, non-acetone based remover can be used and then flushed with water.

Damage Prevention

To keep your Granite Worktop in the best possible condition, the following points should be observed.

Warning: NEVER place hot pans, dishes or utensils directly on the worksurface (or into an empty sink). Hot items may mark or damage the surface.

- Always use a heat protection pad or trivet (with rubber feet) for hot cookware, or leave cookware to cool on the hob first.
- Try to leave pans, dishes, or utensils to cool before placing them in the sink. If you must put a hot pan into the sink, always place a damp sponge or cloth underneath, or put a few inches of cool water in the sink before the pan.
- Avoid pouring boiling liquids directly into sinks without also turning on the cold tap.

Hob Safety

The Installation & Maintenance Kit contains a heat reflective tape, which the installer should apply around the hob cutout in the worksurface, before fitting the hob. This will prevent any damage to the worksurface. However, extra care should be taken when using the hob. Please follow both the appliance manufacturer's instructions and the advice below:

- An overhanging pan can scorch the surrounding worksurface.
- Always use the correct size of pan for the burner and ensure that it is placed centrally.
- Do not use two burners as one (e.g. for a large griddle).
- Take extra care when using a large frying pan or wok.

Scratches

Though granite is very hardwearing and durable, being one of the hardest known materials on earth, care should always be taken to protect the surface wherever possible.

Warning: DO NOT cut or chop directly on the worksurface. Always use a chopping board.

Ceramic Type Worksurface Care & Maintenance

Looking after Ceramic

CeramicType worksurfaces include Apollo Ceramicá and Dekton which all not only look very attractive and exude quality; they are naturally extremely hardwearing and will withstand the rigours of everyday use.

Ceramics are a beautiful, hygienic, durable and extremely hard surface material; characterised by superior strength and resilience. Building on the high tech core, they have exceptional strength, toughness and hardness, making them resistant to impact and almost impervious to scratches, chipping or dulling. This durability means that with routine care, it will retain its ultra-smooth, lustrous looks for many years. Like all fine materials, Ceramics respond best when handled with care and attention. Exceptionally hard and cool to the touch Ceramics are also non-porous and stain resistant making them thoroughly hygienic and easy to maintain. Ceramicá, in particular is unaffected by UV light and Thermal shock and is therefore suitable for outdoor applications.

Your Installation & Maintenance Kit contains all of the items required to help keep your new worksurface in pristine condition.

Ceramic Cleaner is an hard surface cleaner specially formulated to clean a range of hard surfaces leaving the surfaces clean without leaving residue or smearing/streaking.

Matt Stone Paste is formulated for deep cleansing and restoration of matt finish hard surfaces.

Mark and Stain Eraser is used to remove stubborn marks from textured or matt surfaces.

Important: Please read and follow instructions carefully before using either of the above products. Always wear rubber gloves when using chemicals to prevent any cracking, drying or other reaction to your skin.

Every day cleaning (polished & matt surfaces)

Remember, it is always easier to wipe up a spill than to have to deal with a dried-on stain.

- Polished Ceramics can be rubbed carefully with abrasive materials to remove persistent stains and deposits.
- Wipe the worksurface, with a damp cloth and the Ceramic Cleaner or Matt Stone Paste (supplied in the Maintenance Kit), to remove any oils and fat. Buff dry with a soft white cloth (also in Kit).
- If any marks need further attention, use the Mark & Stain eraser with a little water to rub away the marks - see later in this page for further advice on more stubborn marks and deposits.

Water marks (all surface finishes)

- Water marks should be removed regularly before they build up into Limescale deposits, mix 1 part white vinegar into 9 parts clean water and wipe off the water marks or leave on for a few minutes then rinse with clean water and buff dry as above.
- Where limescale deposits are noticeable - can be felt as an uneven surface and be easily visible - they can usually be removed by using a 50/50 mix of white vinegar and water left in contact with the deposits for about 30 minutes to dissolve them, followed by rinsing off with plenty of clean water and then buffing dry as before. This can be repeated with care. Limescale removing chemicals and cleaners should only be used as a last resort and with great care, checking on a hidden area first and following the manufacturer's instructions and rinsing well afterwards with clean water - Most harsh chemicals will not damage Ceramic surfaces but it is recommended to avoid their use except for extreme staining or the build-up of deposits.

Darker Matt finishes

These finishes show marks more readily than paler colours and may need more frequent cleaning as a result.

Persistent stains (polished surfaces)

- First try the Ceramic Cleaner and allow a longer contact time.
- Where necessary (for raised, persistent marks) wash as above using the white sponge Mark and Stain Eraser. If the mark is food based then use a damp cloth and a small amount of Washing up liquid to soften and dissolve the deposits then rinse off with clean water and buff dry with a clean cloth, it may be needed to use the Ceramic Cleaner to remove any smears, spray on, wipe off residues and excess and buff dry with a clean cloth as above.

Persistent stains (matt surfaces only)

- First try the Ceramic cleaner and allow a longer contact time.
- For any other serious mark that seems as if it can not be removed with regular cleaning use a wet clean cloth with a little Matt Stone Paste. Apply in a large circular motion, widening to clean the whole top time, keep the cloth damp and rinse out accumulated dirt as required to avoid reapplying onto the cleaned surfaces. Rinse well with hot soapy water, then clean fresh water and dry with a clean tea towel or cloth as above, use the Ceramic cleaner as above to remove any smears.
- If this still fails please contact us for further advice and assistance.

Other Spillages

- Accidental spills of these or other strong chemicals, (e.g. paint stripper, brush cleaners, metal cleaners, oven cleaners, cleaners containing methylene chloride, acid drain cleaners, acetone based nail varnish removers etc.), should be washed away immediately using plenty of clean water to avoid damaging the worksurface.
- For nail varnish spills, non-acetone based remover can be used and then flushed with clean water. Use the Ceramic cleaner as above to remove any smears.

Damage Prevention

Ceramics are highly resistant to high temperatures and pots, pans, utensils and dishes can be placed directly from the oven or hob onto their worksurfaces, providing their undersides are clean otherwise drips and runs from these pans will stick the worksurface.

- Try to leave pans, dishes, or utensils to cool before placing them into sinks. If you must put a hot pan into the sink, always place a damp sponge or cloth underneath, or put a few inches of cool water in the sink before the pan.
- Avoid pouring boiling liquids directly into sinks without also turning on the cold tap.

Hob Safety

Ceramic worksurfaces are resistant to hot pans etc but you must still follow both the appliance manufacturer's instructions and the advice below:

- An overhanging pan can scorch the back wall behind the hob.
- Always use the correct size of pan for the burner and ensure that it is placed centrally.
- Do not use two burners as one (e.g. for a large griddle).
- Take extra care when using a large frying pan or wok.

Scratches and food preparation

Ceramics are extremely hard and can only be damaged by knives with ceramic type blades, however you should always use a chopping board or similar food preparation surfaces to protect knives and utensils from damage and for ease of

Quartz Type Worksurface Care & Maintenance

Looking after Quartz

Quartz Type worksurfaces include Apollo Quartz, Silestone, Zodiac and Caesarstone which all not only look very attractive and exude quality; they are naturally hardwearing and will withstand the rigours of everyday use.

Quartz is a naturally beautiful, durable and hygienic worksurface material; characterised by superior strength and durability. Quartz, building on its natural quartz core, has exceptional strength and toughness, making it resistant to impact and difficult to scratch, chip, crack or dull. This durability means that with routine care, it will retain its ultra-smooth, lustrous looks for many years. Like all fine materials, Quartz responds best when handled with care and attention. Exceptionally hard and cool to the touch Quartz is also non-porous and stain resistant making it thoroughly hygienic and easy to maintain. As with all Quartz materials with Glass or Mirror chips, the edges of the glass chips can break during surface polishing, if this broken edge finishes below the final polished surface the result is slight indentations on the edges of the chips, this is not defective but part of the material.

Your Installation & Maintenance Kit contains all of the items required to help keep your new worksurface in pristine condition.

Stone Guard is an anti-bactericidal surface cleaner specially formulated to tackle grease and grime leaving surfaces sparkling clean with a residual antibacterial effect.

Matt Stone Paste is formulated for deep cleansing and restoration of matt quartz surfaces.

Important: Please read and follow instructions carefully before using either of the above products. Always wear rubber gloves when using chemicals to prevent any cracking, drying or other reaction to your skin.

Every day cleaning (polished & matt surfaces)

Remember, it is always easier to wipe up a spill than to have to deal with a dried-on stain.

- Polished quartz must not be rubbed with abrasive materials.
- Wipe the worksurface, with a damp cloth and the Stone Guard cleaner, (supplied in the Maintenance Kit), to remove any oils and fat. Buff dry with a soft white cloth (also in Kit).
- If any stains need further attention, allow the Stone Guard 30 seconds contact time, before wiping and rinsing.

Persistent stains (polished surfaces)

- First try the Stone Guard and allow a longer contact time.
- Where necessary (for raised, persistent marks) wash as above using a white, non-abrasive pad and/or the White sponge Mark and Stain eraser. If the mark is food based then use a damp cloth and a small amount of Washing up liquid to soften and dissolve the deposits then rinse off with clean water and buff dry as above.
- Water marks should be removed regularly before they build up into Limescale deposits, mix 1 part white vinegar into 9 parts clean water and wipe off the water marks or leave on for a few minutes then rinse with clean water and buff dry as above.
- Where limescale deposits are noticeable - can be felt as an uneven surface and be easily visible - they can usually be removed by using a 50/50 mix of white vinegar and water left in contact with the deposits for about 30 minutes to dissolve them, followed by rinsing off with plenty of clean water and then buffing dry as before. This can be repeated with care. Limescale removing chemicals and cleaners should only be used as a last resort and with great care, checking on a hidden area first and following the manufacturer's instructions and rinsing well afterwards with clean water - all harsh chemicals can damage the surface of quartz materials.

Persistent stains (matt surfaces only)

- First try the Stone Guard and allow a longer contact time.
- For any other serious mark that seems as if it can not be removed with regular cleaning use a wet white abrasive pad with a little Matt Stone Paste. Apply, with plenty of water, in a large circular motion and the whole top cleaned at the same time. Rinse well with hot soapy water and dry with a clean tea towel or cloth as above.
- If this still fails please contact us for further advice and assistance.

Other Spillages

- Accidental spills of these or other strong chemicals, (e.g. paint stripper, brush cleaners, metal cleaners, oven cleaners, cleaners containing methylene chloride, acid drain cleaners, acetone based nail varnish removers etc.), should be washed away immediately using plenty of soapy water to avoid damaging the worksurface.
- For nail varnish spills, non-acetone based remover can be used and then flushed with water.

Damage Prevention

Although quartz has the ability to withstand limited exposure to normal cooking temperatures from pots, pans and dishes to keep your Apollo® Quartz in the best possible condition, the following points should be observed.

Warning: NEVER place hot pans, dishes or utensils directly on the worksurface (or into an empty sink). Hot items may mark or damage the surface.

- Always use a heat protection pad or trivet (with rubber feet) for hot cookware, or leave cookware to cool on the hob first.
- Try to leave pans, dishes, or utensils to cool before placing them in the sink. If you must put a hot pan into the sink, always place a damp sponge or cloth underneath, or put a few inches of cool water in the sink before the pan.
- Avoid pouring boiling liquids directly into sinks without also turning on the cold tap.

Hob Safety

The Installation & Maintenance Kit contains a heat reflective tape, which the installer should apply around the hob cut-out in the worksurface, before fitting the hob. This will prevent any damage to the worksurface. However, extra care should be taken when using the hob. Please follow both the appliance manufacturer's instructions and the advice below:

- An overhanging pan can scorch the surrounding worksurface.
- Always use the correct size of pan for the burner and ensure that it is placed centrally.
- Do not use two burners as one (e.g. for a large griddle).
- Take extra care when using a large frying pan or wok.

Scratches

Though quartz, the main constituent, is one of the hardest materials on earth being very hardwearing and durable, care should always be taken to protect the surface wherever possible. Quartz is scratch resistant but not scratchproof!

Warning: DO NOT cut or chop directly on the worksurface. Always use a chopping board.

Recycled Glass Worksurface Care & Maintenance

Looking after Recycled Glass

apollo Recycled Glass is a unique worksurface material which not only looks very distinctively attractive and exudes quality combined with the hardwearing strength of Quartz, it is inherently hardwearing and will withstand the rigours of everyday use. Characterised by the strength and durability of Quartz, apollo Recycled Glass contains 70% recycled glass providing it with an attractive and unique aesthetic with large glass particles (up to 5 times the size of chips in quartz) which polish to a very high gloss reflecting and refracting the light in contrast to the surrounding background colour. Glass is very hard and very resistant to scratching and dulling, however some of the larger glass chips can have an uneven surface and/or visible cracks through them, this is not defective provided there are no sharp or broken edges. Like all fine materials, Recycled Glass responds best when handled with care and attention. Exceptionally hard and cool to the touch Recycled Glass is also non-porous and stain resistant making it thoroughly hygienic and easy to maintain. As with any Quartz with Glass or Mirror chips, the edges of the glass chips can break during surface polishing, if this broken edge finishes below the final polished surface the result is slight indentations on the edges of the chips, this is not defective but part of the material.

Your Installation & Maintenance Kit contains all of the items required to help keep your new worksurface in pristine condition.

Stone Guard is an anti-bactericidal surface cleaner specially formulated to tackle grease and grime leaving surfaces sparkling clean with a residual antibacterial effect.

Matt Stone Paste is formulated for deep cleansing and restoration of matt quartz surfaces.

Important: Please read and follow instructions carefully before using either of the above products. Always wear rubber gloves when using chemicals to prevent any cracking, drying or other reaction to your skin.

Every day cleaning (polished & matt surfaces)

Remember, it is always easier to wipe up a spill than to have to deal with a dried-on stain.

- Polished quartz must not be rubbed with abrasive materials.
- Wipe the worksurface, with a damp cloth and the Stone Guard cleaner, (supplied in the Maintenance Kit), to remove any oils and fat. Buff dry with a soft white cloth (also in Kit).
- If any stains need further attention, allow the Stone Guard 30 seconds contact time, before wiping and rinsing.

Persistent stains (polished surfaces)

- First try the Stone Guard and allow a longer contact time.
- Where necessary (for raised, persistent marks) wash as above using a white, non-abrasive pad and/or the White sponge Mark and Stain eraser. If the mark is food based then use a damp cloth and a small amount of Washing up liquid to soften and dissolve the deposits then rinse off with clean water and buff dry as above.
- Water marks should be removed regularly before they build up into Limescale deposits, mix 1 part white vinegar into 9 parts clean water and wipe off the water marks or leave on for a few minutes then rinse with clean water and buff dry as above.
- Where limescale deposits are noticeable - can be felt as an uneven surface and be easily visible - they can usually be removed by using a 50/50 mix of white vinegar and water left in contact with the deposits for about 30 minutes to dissolve them, followed by rinsing off with plenty of clean water and then buffing dry as before. this can be repeated with care. Limescale removing chemicals and cleaners should only be used as a last resort and with great care, checking on a hidden area first and following the manufacturer's instructions and rinsing well afterwards with clean water - all harsh chemicals can damage the surface of Recycled Glass materials.

Persistent stains (matt surfaces only)

- First try the Stone Guard and allow a longer contact time.
- For any other serious mark that seems as if it can not be removed with regular cleaning use a wet white abrasive pad with a little Matt Stone Paste. Apply, with plenty of water, in a large circular motion and the whole top cleaned at the same time. Rinse well with hot soapy water and dry with a clean tea towel or cloth as above.
- If this still fails please contact us for further advice and assistance.

Other Spillages

- Accidental spills of these or other strong chemicals, (e.g. paint stripper, brush cleaners, metal cleaners, oven cleaners, cleaners containing methylene chloride, acid drain cleaners, acetone based nail varnish removers etc.), should be washed away immediately using plenty of soapy water to avoid damaging the worksurface.
- For nail varnish spills, non-acetone based remover can be used and then flushed with water.

Damage Prevention

Although Recycled Glass has the ability to withstand limited exposure to normal cooking temperatures from pots, pans and dishes to keep your Apollo® Recycled Glass in the best possible condition, the following points should be observed.

Warning: NEVER place hot pans, dishes or utensils directly on the worksurface (or into an empty sink). Hot items may mark or damage the surface.

- Always use a heat protection pad or trivet (with rubber feet) for hot cookware, or leave cookware to cool on the hob first.
- Glass measures 5 on the Moh's Scale compared to Quartz and Granite which measure 7. therefore, as with any glass, care must be taken to prevent objects being dropped onto the worksurface, causing chipping, cracking or potentially dislodging the glass particles from the surface.

Hob Safety

The Installation & Maintenance Kit contains a heat reflective tape, which the installer should apply around the hob cut-out in the worksurface, before fitting the hob. This will prevent any damage to the worksurface. However, extra care should be taken when using the hob. Please follow both the appliance manufacturer's instructions and the advice below:

- An overhanging pan can scorch the surrounding worksurface.
- Always use the correct size of pan for the burner and ensure that it is placed centrally.
- Do not use two burners as one (e.g. for a large griddle).
- Take extra care when using a large frying pan or wok.

Scratches

Though quartz, the main constituent, is one of the hardest materials on earth being very hardwearing and durable, care should always be taken to protect the surface wherever possible. Recycled Glass is scratch resistant but not scratchproof!

Warning: DO NOT cut or chop directly on the worksurface. Always use a chopping board.

Recycled Glass Surface Finish

The the exposed surfaces of Recycled Glass are made up large glass particles in a matrix of fine crushed glass, crushed quartz and resin binders, the glass particles polish to a much high gloss level that the supporting matrix which provides attractive visible contrasts and a contrasting feel between the glass and supporting matrix. The large glass chips appear to be raised up against the background, the difference in gloss level can be felt by hand but the surface is flat. The edge polishing can wear away the background colour slightly more than the glass chip surfaces leaving the glass chips slightly raised against the background colour with a straight and smooth but slightly uneven finish. This is part of the appeal of this worksurface material and not a product fault.

Solid Surface Type Worksurface Care & Maintenance

Looking after Solid Surface

Solid Surface worksurfaces include Apollo Slab Tech, Apollo Magna, Corian, Avonite, Hi-Macs and Hanex, they not only look very attractive and exude quality; they are designed to withstand the rigours of everyday use. Joints are seamless and unobtrusive and can be joined with the various components all joined into one homogenous worksurface.

Upon installation by Sheridan a solid surface worksurface will have an overall satin sheen finish. If you have arranged for the installation, ensure that it is finished with this overall satin sheen finish to ensure that its cleaning properties are as described below. However, through use, the worksurface acquires a smoother, more silken finish and appearance. Even the cleaning properties appear to improve with use. Unlike most other worksurfaces Solid Surface are 'repairable', so little accidents, stains or scratches can usually be removed with relative ease.

Your Installation & Maintenance Kit contains all of the items required to help keep your new worksurface in pristine condition.

Stone Guard is an anti-bactericidal surface cleaner specially formulated to tackle grease and grime leaving surfaces sparkling clean with a residual antibacterial effect.

Important: Please read and follow instructions carefully when using care & maintenance products. Always wear rubber gloves when using chemicals to prevent any cracking, drying or other reaction to your skin.

Every day cleaning

Remember, it is always easier to wipe up a spill than to have to deal with a dried-on stain.

- Solid Surface worksurfaces are impervious to liquids however it is always best to clean up spills as they occur.
- Wipe the worksurface, with a damp cloth and the Stone Guard cleaner, (supplied in the Maintenance Kit), to remove any oils and fat. Buff dry with a soft white cloth (also in Kit).
- If any stains need further attention, allow the Stone Guard 30 seconds contact time, before wiping and rinsing.
- If your worksurface has an integrated moulded sink, clean this in the same way as the worksurface for everyday cleaning and once a week after cleaning, fill the sink with warm, (not boiling), water, add 1-2 teaspoons (5-10ml), of liquid household bleach and leave to soak for a few hours, or overnight. This will help to maintain a beautiful white clean finish.

Persistent stains

- To remove more persistent stains from the worksurface or integrated sink use the Abrasive Pads (White, Grey & Maroon), provided in the Kit.
- Always use the least abrasive pad possible to remove marks. Always rub in a circular motion.
- Start with the White Pad, rubbing the stain in a circular motion. If this is ineffective, progress to the more abrasive Grey Pad and finally the Maroon Pad.
- To remove any abrasion marks and to restore the worksurfaces former lustre polish, use progressively less abrasive pads. Always finish by using the White Pad in conjunction with the Stone Guard.
- Water marks should be removed regularly before they build up into Limescale deposits, mix 1 part white vinegar into 9 parts clean water and wipe off the water marks or leave on for a few minutes then rinse with clean water and buff dry as above.
- Where limescale or hard water deposits are noticeable - can be felt as an uneven surface and be easily visible -

- Where limescale deposits are noticeable - can be felt as an uneven surface and be easily visible - they can usually be removed by using a 50/50 mix of white vinegar and water left in contact with the deposits for about 30 minutes to dissolve them, followed by rinsing off with plenty of clean water and then buffing dry as before. This can be repeated with care. Limescale removing chemicals and cleaners should only be used as a last resort and with great care, checking on a hidden area first and following the manufacturer's instructions and rinsing well afterwards with clean water - all harsh chemicals can damage the surface of solid surface materials.

- For the most severe stains, it may be necessary to use the light grey sanding pad. Remove the scratch then follow the above process to restore the worksurface to its former finish. If this still fails contact us for further advice and assistance

Other Spillages

- Accidental spills of strong chemicals, (e.g. paint stripper, brush cleaners, metal cleaners, oven cleaners, cleaners containing methylene chloride, acid drain cleaners, acetone based nail varnish removers etc.), should be washed away immediately using plenty of soapy water to avoid damaging the worksurface.

- For nail varnish spills, non-acetone based remover can be used and then flushed with water.

- Accidental spills of strong chemicals, (e.g. paint stripper, brush cleaners

Damage Prevention

Warning: NEVER place hot pans, dishes or utensils directly on the worksurface or into an empty sink. Hot items will mark or damage the surface.

- Always use a heat protection pad or trivet (with rubber feet) for hot cookware, or leave cookware to cool on the hob first.
- Try to leave pans, dishes, or utensils to cool before placing them in the sink. If you must put a hot pan into the sink, always place a damp sponge or cloth underneath, or put a few inches of cool water in the sink before the pan.
- Avoid pouring boiling liquids directly into sinks without also turning on the cold tap.

Hob Safety

The Installation & Maintenance Kit contains a heat reflective tape, which the installer should apply around the hob cut out in the worksurface, before fitting the hob. This will prevent any damage to the worksurface. However, extra care should be taken when using the hob. Please follow both the appliance manufacturer's instructions and the advice below:

- An overhanging pan can scorch the surrounding worksurface.
- Always use the correct size of pan for the burner and ensure that it is placed centrally.
- Do not use two burners as one (e.g. for a large griddle).
- Take extra care when using a large frying pan or wok.

Scratches

Warning: DO NOT cut or chop directly on the worksurface. Always use a chopping board.

- As with all worksurfaces Apollo® Magna will show light abrasion marks in normal daily use.
- Darker coloured surfaces are more prone to minor scuffs and scratches than lighter options and will require more care and attention to keep them looking pristine.
- Most scratches can be removed with relative ease. Simply follow the same procedure as for removing persistent stains.
- If you are unsuccessful, contact the Helpline for further advice and assistance.

Solid Wood Worksurface Care & Maintenance

Looking after Wood

Solid wood worksurfaces not only look very attractive and exude quality; they are naturally hardwearing and will withstand the rigours of everyday use.

Timber is the original kitchen worksurface. Since those early days technology has moved on apace, in the kitchen, with hi-tech equipment being the order of the day, and yet timber has never been more popular as a work surface than it is today due to its natural good looks and feel.

A major disadvantage of the wood worksurface, in the past, was the amount of time needed to maintain it. In response to this age old problem we create a smooth finish and apply our specially formulated sealant; natural oils and waxes penetrate deep in to the wood keeping it flexible, healthy and preventing it from becoming brittle and dry. Shrinkage and swelling are reduced, the wood is able to breath and moisture can evaporate. The result is a silky finish that not only looks and feels wonderful but is *virtually maintenance free*.

Only in the immediate weeks following installation is regular maintenance required. During this time you must use the Ultra Worksurface Sealant to prevent the wood from drying out and warping. This is especially important in kitchens that are very humid or cold.

Note: Timber work surfaces must not be stored or installed in unoccupied premises.

Your Installation & Maintenance Kit contains all of the items required to help keep your new worksurface in pristine condition.

Ultra Worksurface Sealant is a professional, clear, satin matt finish preserver and sealant based on natural vegetable oils and waxes. Its micro porous finish will not crack, flake, peel or blister. **Remember:** Always wipe off all excess sealant before allowing to dry.

Ultra Fresh Mousse is specially formulated to freshen up and clean your work surface to provide a fresh, protective layer on the surface. Its natural oils and waxes will restore the surface finish; apply at 2-3 month intervals or to seal minor repairs.

Important: Please read and follow instructions carefully before using either of the above products. Always wear rubber gloves when using chemicals to prevent any cracking, drying or other reaction to your skin.

Sealing Wood

Ultra Worksurface Sealant is ready to use straight from the tin. Please do not thin but stir thoroughly.

- Apply first coat thinly with a lint free cloth to face and all edges (including sink/hob cut out edges and the exposed underside of cut out overhangs), and the underside of all overhangs and allow to penetrate the timber. **Wipe off all excess sealant** and leave to dry overnight (at least 8-10 hours) ensuring good ventilation. This may raise any loose fibres in the treated surfaces and make the surface feel slightly rough, these can be easily removed with a quick light sanding with fine grit sandpaper (at least 240 grit).
- Apply a second coat as previously.
- Apply a further coat where the surface has readily soaked up the first two coats.
- **Further coat(s) of sealant should be applied in the first few weeks following installation to prevent drying out as the work surface acclimatises to its new environment. To confirm correct sealing, if drops of water soak into the surface it needs further sealing!**
- If at any time in the future your work surface begins to dry out or look tired reapply a coat of Ultra Worksurface Sealant.

Every day cleaning

- All spills should be cleaned up immediately.
- For daily cleaning we recommend a solution of warm water with a drop of washing-up liquid.
- Soak a cloth in the solution, wring out until almost dry and wipe the down the worksurface.
- Dry with a soft cloth.

Persistent stains and Repairs

Although wood worksurfaces are virtually maintenance free accidents can happen; follow the correct procedure when repairing a damaged area.

- To remove more persistent stains from the worksurface first try a slightly stronger solution and/or allow a longer contact time and dry with a soft cloth.
- Light damage to the wood may be repaired by light sanding with a 240 grit sandpaper.
- Heavier damage may initially require the use of coarser grit sandpaper.
- On completion of the sanding, when a smooth finish is achieved, the sanded area should be free from dust and dry before being treated with Ultra Worksurface Sealant as described earlier.
- If this still fails please contact us for further advice and assistance.

Other Spillages

- All spills should be cleaned up immediately.
- Where necessary follow the repair procedures detailed above.

Damage Prevention

To keep your Wood Worktop in the best possible condition, the following points should be observed.

Warning: NEVER place hot pans, dishes or utensils directly on the worksurface (or into an empty sink). Hot items may mark or damage the surface.

- Always use a heat protection pad or trivet (with rubber feet) for hot cookware, or leave cookware to cool on the hob first.
- Try to leave pans, dishes, or utensils to cool before placing them in the sink. If you must put a hot pan into the sink, always place a damp sponge or cloth underneath, or put a few inches of cool water in the sink before the pan.
- Avoid pouring boiling liquids directly into sinks without also turning on the cold tap.

Hob Safety

The Installation & Maintenance Kit contains a heat reflective tape, which the installer should apply around the hob cut out in the worksurface, before fitting the hob. This will prevent any damage to the worksurface. However, extra care should be taken when using the hob. Please follow both the appliance manufacturer's instructions and the advice below:

- An overhanging pan can scorch the surrounding worksurface.
- Always use the correct size of pan for the burner and ensure that it is placed centrally.
- Do not use two burners as one (e.g. for a large griddle).
- Take extra care when using a large frying pan or wok.

Scratches

Though wood is very hardwearing and durable, care should always be taken to protect the surface wherever possible.

Warning: DO NOT cut or chop directly on the worksurface. Always use a chopping board.

Compact Worksurface Care & Maintenance

Important: Please read the information carefully and ensure you keep these instructions for future reference.

Looking after your Apollo Compact® Worktops

apollo® Compact Laminate worksurfaces not only look very attractive and exude quality; they are also very hard wearing and can be cleaned using everyday kitchen surface cleaning products - **Note, this does not include specific Bleach and/or Limescale remover Sprays, see the "Other Spillages" section for more information.**

Important: Always check the use instructions on cleaning products and any exclusions listed on the label and use accordingly - if in doubt try out on an unseen area or an offcut before using on your Worksurfaces. Always wear rubber gloves when using chemicals to prevent any cracking, drying or other reaction to your skin.

Every day cleaning

- Remember, it is always easier to wipe up a spill than to have to deal with a dried-on stain.
- apollo® Compact Laminate worksurfaces are impervious to liquids however it is always best to clean up spills as they occur.
 - Wipe the worksurface, with a damp cloth and kitchen surface cleaner if required, including cleaners for Grease to remove any oils and fat deposits Note: washing up liquid can also be used for greasy food deposits. Buff dry with a soft dry cloth.
 - If any stains need further attention, allow the cleaner or washing up liquid 30 seconds contact time, before wiping and rinsing. If required use a Cream Cleaner with a damp cloth then rinse and wipe as above.
 - Hard water will always leave water marks on non porous surfaces, these can easily be avoided by wiping up and drying any splashes immediately. Dried on water marks and light limescale build up can be removed using a solution of 50% white vinegar and clean water left in contact with the marks for no more than a minute before rinsing with clean water and buffing dry. Regular maintenance can use a solution of 10 % white vinegar and 90 % water to dampen a clean cloth to wipe over and then rinsing and drying as before.

Other Spillages

- All strong chemicals (i.e. Bleach and Caustic liquids) should not be left in contact with these worksurfaces because they will stain the material, they should be wiped off immediately and the surface rinsed with clean water before buffing dry.
- Accidental spills of strong chemicals that will damage the worksurfaces, (e.g. paint stripper, brush cleaners, metal cleaners, oven cleaners, cleaners containing methylene chloride, acid drain cleaners, acetone based nail varnish removers etc.), should be washed away immediately using plenty of soapy water to avoid damaging the worksurface.
- For nail varnish spills, non-acetone based remover can be used and then flushed with water.

Heat Damage Prevention

Warning: NEVER place hot pans, dishes or utensils directly on the worksurface or into an empty sink. Hot items will mark or damage the surface.

·Always use a heat protection pad or trivet (with rubber feet) for hot cookware, or leave cookware to cool on the hob first.

Hob Safety

- The Installation & Maintenance Kit contains a heat reflective tape, which the installer should apply around the hob cut-out in the worksurface, before fitting the hob. This will prevent any damage to the worksurface. However, extra care should be taken when using the hob. Please follow both the appliance manufacturer's instructions and the advice below:
 - An overhanging pan can scorch the surrounding worksurface.
 - Always use the correct size of pan for the burner and ensure that it is placed centrally.
 - Do not use two burners as one (e.g. for a large griddle).
 - Take extra care when using a large frying pan or wok.

Scratches

Warning: DO NOT cut or chop directly on the worksurface. Always use a chopping board.

·As with all work surfaces apollo® Compact Laminate will show light abrasion marks in normal daily use.