



HOWDENS



Your product care and
maintenance guide

Looking after your Worktop

Your kitchen worktop will inevitably experience wear and tear of everyday use. To ensure it remains in optimum condition, regularly clean your worktop using the guide below.

Laminate Worktops



Recommendations

- Use a damp, non-abrasive cloth and a mild detergent or non-abrasive cleaner diluted in warm water
- Use heat resistant mats, trivets or hot rods on the surface of the worktop
- Use chopping boards for preparing food
- Immediately wipe spilt liquids away from joints, cut-outs and the front edge



Avoid

- Abrasive scouring powders, creams and polishes
- Placing objects taken directly from the oven or hob directly onto the laminate surface as this may lead to blistering
- Potentially persistent stains should be removed immediately



Calacatta Marble Laminated Worktop

Solid Wood Worktops

A durable and hardwearing worktop, solid wood is a natural material and therefore likely to vary in colour and grain.



Recommendations

- Always wipe spillages immediately
- Use oil treatments to restore the sheen of your worktop. This can be done when they start to look dull, or as a precaution every 3-6 months
- Use a soft cloth and warm water when cleaning
- Use heat resistant mats, trivets or hot rods on the surface of the worktop
- Use chopping boards for preparing food



Avoid

- In the first few days of use, care must be taken to prevent the worktop becoming stained. Water must not be allowed to lie on the surface and should be wiped off immediately with a cloth
- Concentrated detergents, especially those containing bleach



Ask your builder about Osmo Solid Wood Worktop Cleaner (GAR0548)

Quartz Worktops

Stain-resistant and hard-wearing, quartz worktops are easy to maintain. However, dark colours are more susceptible to showing scratches.



Recommendations

- Always wipe spillages immediately
- For stubborn marks use Unika Granite and Quartz Worktop Cleaner (TLS1016)
- Use a chopping board



Avoid

- Spilling strong chemical solvents on the worktop such as bleach, oven cleaner, paint remover, sink un-blocker or nail varnish
- Do not place excessive weight onto the worktop
- Wax, sprays and sealants
- Do not use abrasive cleaners
- Never place hot items directly on the worktop. We recommend the use of heat-resistant mats, trivets or hot rods

Compact Laminate Worktops

A durable man-made material, compact laminate worktops are waterproof and easy to wipe clean. However darker colours are more susceptible to marking and wear-and-tear than lighter colours.



Recommendations

- Always wipe spillages immediately using a damp cloth, especially liquids such as tea, coffee, blackcurrant and red wine. Should any staining occur, use a mild detergent and water to remove
- Remove stubborn stains using a mix of domestic bleach and warm water
- Unika Linseed Oil (GAR0127) is a great form of protection for the worktop edge and drainer grooves when applied during installation
- For more stubborn marks, a 400 Grit Scotch-Brite Hand Pad can be used. Standing water should be wiped off from drainer grooves within 6 hours to prevent water marks
- Use protective mats or trivets under hot pans and dishes



Avoid

- Acidic or abrasive cleaners
- Excess scrubbing
- Never cut directly onto the worktop, use a chopping board to protect the surface
- Plastic draining boards

Acrylic Worktops

Non-porous and long-lasting acrylic worktops are a low maintenance solution for busy households.



Recommendations

- Use a damp, non-abrasive cloth and Stone Guard cleaner for daily maintenance, buff dry with a soft cloth
- Use an abrasive pad to remove persistent stains
- To remove limescale deposits use a 50% mix of water and white wine vinegar. Leave in contact with the deposits for 30 minutes before rinsing off with clean water and buffing dry
- Use chopping boards for preparing food



Avoid

- Spilling strong chemical solvents on the worktop such as bleach, oven cleaner, paint remover, sink un-blocker or nail varnish
- Potentially persistent stains should be removed immediately
- Never place hot items directly on the worktop. We recommend the use of heat-resistant mats, trivets or hot rods
- Harsh chemical cleaners can damage the surface