

# Laminate Worktops

## Care & Maintenance Guide

Given proper care and attention including observing the following points your worktops will last many years.

Chipboard hates water and whilst your worktops will be properly sealed against ingress of moisture it is vital that you help protect them, especially at joints and with wood or acrylic edged worktops.

To protect all joints, do not use kettles or other electrical small appliances such as toasters or microwaves in the immediate area of a joint or directly over the top of a joint. The constant rapid changes in temperature will otherwise cause the joint sealant to breakdown this will then permit the ingress of moisture into the joint causing it to swell.

To protect all inset post-formed edges, wooden edges, acrylic edges or joints please do not let water lie on them. Always wipe off water from these areas as soon as possible. Please do not use PVC Aprons if you are in the habit of rubbing your tummy against the worktop as this will tend to wear away the texture and colour of the laminate.

To keep your worktops looking good, please clean them regularly with a damp cloth, using a mild soapy solution for stains. Then immediately dry the worktop off. Tea and coffee stains need to be wiped clean immediately if you wish to avoid a build up of ugly staining.

Do not use bleach as this may soften the laminate and cause irreparable damage.

Do not apply any polish to the laminated surfaces as all this will do is build up a layer of polish that eventually will become unsightly and dirt gathering.

Please do not cut objects directly rested upon your worktops. You can purchase lovely hygienic cutting blocks called worktop savers these days that protect your worktops.

Do not rest hot pots and pans directly upon your worktops, because whilst they are heat resistant, you do not know for sure what the temperature is at the bottom of any pot or pan. Play safe and rest hot items on your worktop saver, or your hob. The alternative is to rest them in cool water at the bottom of your sink.

By following this basic advice you can ensure that your new kitchen will look as good as new for many years to come.

# Real Wood Worktops

## Care & Maintenance Guide

Here how to keep your new Real Wood Worktops in tip top condition

Every worktop needs to be sealed with specially formulated oil and your installer will recommended the required amount of coats that should be used for your specific scenario. This can be anywhere between 5 and 15 coats.

The oil is formulated to be safe for the preparation of food, to enhance the wood colour and grain pattern to provide a durable, protective surface over the natural timber structure, whilst being easy to look after and restore when the surface becomes worn.

When the top is newly oiled and the surface is in good condition, it will have a sheen on it. Splashed of water will form into properly defined droplets that stand up clearly.

After a period of use the finish will become worn, the sheen will diminish and the surface becomes dull. Water will not form into droplets as readily, but tend to spread out and wet the surfaces. This is a clear sign that the work surface needs re-oiling, in fact it is better to re-oil before the surfaces quite reach this condition.

The time taken for wear to occur depends on the amount of use the surfaces have had. In any one kitchen there will be high wear and low wear zones, the former will need more attention than the latter.

The entire kitchen surface should be re-oiled regularly, at the very least every 3 months.

Here are a few simple guidelines that need to be observed if the timber work surfaces are to give a lifetime of good service.

Always mop up spills of water and other liquids straight away. Do not allow liquids to stand for any period of time (The finishing oil is water resistant, not waterproof).

Always use pan stands and trivets to protect the timber from rough, hot, wet and dirty pots and pans. Direct contact from iron, steel or copper vessels can also stain the timber surfaces.

Always use cutting boards to chop and slice food upon. Do not cut directly onto the surface.

Clean the tops with a sparing amount of warm water, a drop of washing up liquid and a well wrung cloth.

It is important that timber surfaces are re-oiled at regular intervals to remain in the same condition as when it was installed. The time span between oiling is dependant on the degree of use and wear they receive. For example a highly worked surface will need re-oiling more frequently than a showroom piece, possibly once a week once installed, gradually working into once a month (see surface care below). At the very least timber work surfaces should be re-oiled every three months.