

WORKTOP CLEANING

Our quick look-up guide

Did you know?

Thinking Space worktops have a sanitised anti-bacterial silver-ion core treatment and are authorised as a hygienic surface, compliant with standard EN 438-2 suitable for hospitals and food industries. They are also resistant to stains (group 1 and 2) class 5.



Caring for your worktop

To keep your worktops clean and looking great, we recommend the following care...



1. Dusting/light cleaning

Use a cloth either dry or damp, we recommend an e-cloth

2. Normal stains

The usual cleaning method is a soft cloth, dipped in water and mild detergent to clean and remove stains such as dirt, oil, grease, coffee, tea, finger marks and blood.



3. Resistant stains

We recommend using Pledge Multisurface Cleaner and a soft cloth to remove more resistant stains

4. Spills

Mop up any spills immediately, especially if they are fruit juices, bleaches or strong mineral acids and use cleaning method 2.

5. Avoid....

- Harsh scouring powders
- Too much water or liquids, especially near worktop joins
- Polish
- Sharp objects
- Heat