

# Imperial

Counters, LLLP

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## General Care and Cleaning Information for Laminate Countertops

Routine care for most of today's laminates is very basic. Everyday cleaning is as quick as a wipe with a damp sponge. We recommend simply washing your countertops with warm water and dishwashing liquid. Rinsing and drying them will help eliminate any streaks that you may observe, as well as eliminate the chance for any type of residue to build up from the cleaning products. Ammoniated cleaners work best for cutting areas that have grease build up.

For areas that may be spotted or stained, try using an all-purpose cleaner or bathroom cleaner; be sure to rinse and dry.

AVOID ACIDS, BLEACH OR ABRASIVE CLEANING PRODUCTS, which may discolor or scratch and permanently damage your countertop surface.

FOR STUBBORN STAINS we recommend using general purpose cleaner and a soft, short bristle nylon brush or a *mildly* abrasive, milky paste made of baking soda and water-- dab a damp, soft cloth in the mixture and wipe using gentle circular motions, pressing lightly on the area affected. Again, be sure to rinse and dry the laminate.

Persistent stains can also sometimes be removed with a solvent, such as lacquer thinner, fingernail polish remover, or denatured alcohol--- do not let these products stand on the laminate for more than a few minutes. Be sure to rinse them off and dry the tops. CAUTION: Solvents are highly flammable!

### PRECAUTIONS:

**Avoid abrasive cleansers & scouring pads. Never use abrasives on *gloss* finish. **Never allow** products such as **oven cleaners** or products containing **lye (such as drain cleaners)** to come into contact with laminate. If they should accidentally be spilled, wipe up immediately and flush several times with water.**

**Chips and scratches are permanent.** Always use a cutting board when slicing or chopping. Refrain from *sliding* dishes, keys, crockery, and stoneware, items with rough bottoms, or pots and pans across the countertop to reduce wear and tear. Surface scratches mar the appearance of the laminates and also reduce their stain resistance.

### HEAT AND MOISTURE CAN BE VERY DAMAGING TO LAMINATE COUNTERTOPS:

**DO NOT LET WATER STAND ON OR NEAR SEAMS.** Do not dry your dishes on a towel over a seam. Quickly wipe water up that has spilled. The substrate for the laminate tops is made from particle board. This material will absorb water that seeps in through the miter or joint and swell causing the countertop to buckle or delaminate.

**NEVER PLACE COOKWARE DIRECTLY FROM THE OVEN/STOVE TOP** on to the laminate. Extreme heat can cause burning, blistering, and delaminating. **ALWAYS use a trivet under the cookware and under any heat producing appliances** (crock pot, coffeemakers, electric fry pan, toaster, etc.) **and keep such items away from seams as well.**

Candles that are left directly on the countertop and are allowed to burn all the way down or burning cigarettes that come into contact with laminate will also cause permanent damage to your countertops.