



**APOLLO[®] WORKTOPS
CARE & MAINTENANCE GUIDE**

www.sheridan-uk.com

Contents

Granite Page 3

Caring for Natural Granite & Stone Worktops

Quartz Page 4

Caring for Polished & Matt Quartz Worktops

Solid Surface Page 5

Caring for Solid Surface Style Worktops

Wood Page 6

Caring for Solid Wood Worktops

Corian[®] & Zodiaq[®] Page 7

Caring for Corian[®] & Zodiaq[®]

Granite Worksurface Care & Maintenance

Care & Maintenance Kit

Important: Please read the 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.

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.

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.
- If hard water scale has built up around the waste or taps, use a standard household lime-scale remover following the manufacturer's instructions. Avoid contact of acids with the granite surface.
- 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.

Quartz Worksurface Care & Maintenance

Care & Maintenance Kit

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

Looking after Quartz

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

Quartz is the naturally beautiful, durable and hygienic quartz surface material; it is characterised by superior strength and durability. Building on its natural quartz core, it 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.

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.

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® Quicktops® 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.

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

Solid Surface Worksurface Care & Maintenance

Care & Maintenance Kit

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

Looking after Solid Surface

Solid Surface worksurfaces not only look very attractive and exude quality; they are designed to withstand the rigours of everyday use.

Upon installation a solid surface worksurface will have an overall satin sheen finish. 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 sink, clean this in the same way as the worksurface.
- 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 luster polish, use progressively less abrasive pads. Always finish by using the White Pad in conjunction with the Stone Guard.
- If hard water scale has built up around the waste or taps, use a standard household lime-scale remover following the manufacturer's instructions. Try to avoid using an abrasive pad but if this is necessary, rinse well and polish as detailed above to restore the finish.

- 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 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

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.

Wood Worksurface Care & Maintenance

Care & Maintenance Kit

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

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-tec 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 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 cutouts) and allow to penetrate the timber. **Wipe off all excess sealant** and leave to dry overnight (at least 8-10 hours) ensuring good ventilation.

- 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.**

- 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 220 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 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 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.

Corian® Solid Surface Care & Maintenance

Corian® by DuPont™

For general cleaning follow Solid Surface Care & Maintenance Guide.

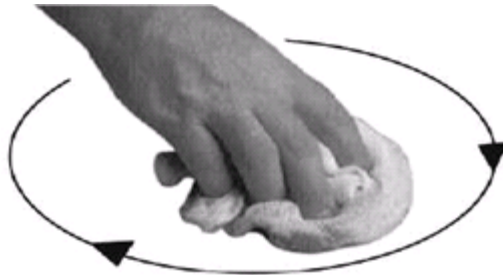
For specific instructions for Corian® Worksurfaces by DuPont™ please refer to the 'Technical Info' section of the DuPont™ website at www.corian.co.uk

Zodiaq® Quartz Care & Maintenance

Zodiaq® by DuPont™

For general cleaning follow Quartz Worksurface Care & Maintenance Guide.

For specific instructions for Zodiaq® Worksurfaces by please refer to the 'Technical Info' section of the DuPont™ website at www.zodiaq.co.uk



For Further Information Contact

Sheridan Fabrications Limited
New Sheridan House
Don Pedro Avenue, Normanton
West Yorkshire WF61TD

Tel: 0845 618 2800 Fax: 0845 618 2824
Email: sales@sheridan-uk.com
Web site at www.sheridan-uk.com

