

SOLID SURFACE FREQUENTLY ASKED QUESTIONS

Q. Will Solid Surface Tops stain?

A. Solid Surface Tops are nonporous and designed to resist stains. However, spills that have dried overnight or did not completely clean with a common household cleaner can easily be lifted with the use of a mild abrasive cleanser and a ScotchBrite™ pad. See the Use & Care Kit that comes with your tops for complete instructions.

Q. Can I set a hot pan directly on Solid Surface?

A. Although Solid Surface is semi-resistant to heat, a hot container just removed from a burner may scorch the surface. It is recommended that a trivet or hot pad is used when cooking. We also recommend allowing cookware to cool before placing them in Solid Surface sinks.

Q. Can I cut directly on the surface?

A. Although Solid Surface is extremely durable, it can be cut or scratched with a sharp knife. Always use a separate cutting board for all your kitchen cutting tasks. If minor cuts or scratches do occur, refer to your Use & Care Kit for instructions on repairing the tops.

Q. Will Solid Surface scratch easily?

A. Solid Surface products may be scratched by common household items including: glass, ceramics, and steel. Please note that dark colors show wear and scratches more easily. If minor scratches do occur, refer to your Use & Care Kit for instructions on repairing the tops.