

Caring for your new Worktop, Splashback or Upstand



Simply by following these six easy rules, you can keep your product in excellent condition.

1. Clean gently

A damp cloth or sponge is usually enough to clean your surface. Warm, soapy water or a light kitchen detergent should remove any grease.

Do not use abrasive cleaners or scourers, and avoid scrubbing.

You may buff the surface with a soft, dry cloth.

2. Remove stains

Clean stains immediately and do not allow them to harden.

3. Protect from moisture

Clean any spills immediately and protect the joints in your worktop from moisture by avoiding setting cookware or appliances directly over them.

4. Protect from heat

Protect your worktop from hot saucepans and ovenware, by using a trivet or protective heat pad below them.

Do not put kettles, fryers, irons or other hot appliances on top of worktop joints, as this can weaken them over time.

5. Avoid scratches

All worktops will scratch a little over time. To avoid significant scratching, you should use a chopping/bread board when preparing food. Do not cut directly on your worktop.

You should also be aware that gloss surfaces scratch more easily. Scratches are also generally more noticeable on dark worktops, while textured worktops do not show scratches as easily.

6. Protect from clothing

Some clothing (for example, belts or PVC aprons) may damage the edges of your surface over time. Do not hang damp towels or cloths over the edge of your surface, to avoid moisture damage over time.



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