



FORMICA BRAND WORKTOPS

CARE AND MAINTENANCE

Formica Brand high-pressure decorative laminates are manufactured under a 150 9002 quality management system to comply with the international standard 150 4586 1995 and European standard EN 4381991.

Follow this advice and your Formica Brand worktop will remain 'Good as new' with a minimum of care and attention.

CLEANING

Formica brand laminate should be maintained by cleaning with water and detergent. Persistent marks can be removed by using a non-abrasive cream cleaner, but harsh scouring powders should be avoided. A nylon bristle brush can be used to remove stubborn stains from deep textures and dimensional finishes.

MOISTURE

Water will not harm the surface in any way, but excess water may affect the adhesive and core material underneath - so do not allow it to lie on the surface where it may seep into joints.

The reverse side of your Formica Brand worktop is factory sealed with moisture resistant backing and front edge seal. Certain additional protection must be provided by the installer to joints and cuts.

The underside front edge of your Formica Brand worktop is factory sealed to protect against the ingress of moisture into the core. Whilst this affords perfectly adequate protection against accidental spillage of liquids, it is recommended that additional protection is provided by the installer in vulnerable areas. These include such areas as above, dishwashers, washing machines, driers and ovens. Protection in these areas is best provided by a metal plate fixed and sealed to the underside of the top. The underside front edge adjacent to sinks should also have additional sealant protection approximately 25 mm in from the edge.

SCRATCHING

Crockery and normal kitchen utensil sliding around will do no harm. The surface can be damaged by scratching or cutting with knives or other sharp utensils. It is recommended that a protective mat or chopping board be used.

Particular care must be given to Glossy Finish tops, as they are more susceptible to scratching and surface damage.

HEAT

The surface of the worktop will only blister if subjected to excessive heat.

During manufacturing of the worktop the laminate is heated to around 160°C in order to form the curved edge, and if there is any tendency to blister then the laminate will fail at this stage. The fact that it has not blistered during the edge forming operation proves that the heat resistance is satisfactory.

DO NOT PUT HOT COOLING UTENSILS DIRECTLY ON THE WORKTOP SURFACE!

Doing so is like playing Russian roulette, as nine times out of ten nothing will happen; but on any occasion where the heat input exceeds the critical level then the surface will blister.

ALWAYS PLAY SAFE AND PUT VERY HOT UTENSILS ON A TRIVET, CERAMIC "TOP SAVER" OR CHOPPING BOARD.

FORMICA BRAND WORKTOPS

are made in Ireland by:

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