

# PENTALTEK

## CARE & MAINTENANCE

PentalTek is easy to clean and contains 100% natural ingredients with no chemical resins. It is heat, scratch and abrasion resistant, and unaffected by chemicals, acids, alkalis, and solvents. PentalTek is also non-porous, meaning it's hygienic with resistance to mold, mildew, and fungus, and is suitable for contact with food. While PentalTek is very low-maintenance, we recommend taking the following steps to ensure your surface remains as beautiful as the day it was installed.

- Use soapy water and a damp cloth for daily cleaning and most spills. Clean up liquid spills quickly - the faster you clean and dry spills, the easier it is to remove any potential stains. It is not advisable to use waxes, oily soaps, impregnating agents or other treatments as some additives can leave behind an oily film. If the spill has dried, soak the stain with warm water and a mild detergent. Use a toothbrush to loosen dirt if needed, then wipe up with a clean damp cloth.
- Avoid cleaning with pads, rough sponges or steel wool. Also avoid cleaning the surfaces with abrasive cleansers. Never use a sponge that contains aluminum oxide, as this can dull the finish.
- Do not use products with a pH greater than 11. If you use bleach, rinse with plenty of water and never leave it in permanent contact a PentalTek surface. Never use harsh chemical cleaners or those containing hydrofluoric acid, methylene chloride, or trichloroethylene, as these may damage the surface.
- Do not cut food directly on a PentalTek surface – use a cutting board. Polished finishes may show scratches in the finish with extended use of sharp knives directly on the surface.
- Do not hit PentalTek countertops with blunt or heavy objects. The edges in particular are sensitive to damage or chipping.