

Care # Maintenance Guide

Certain steps do need to be taken to avoid misuse and ensure that Affinity will provide you with years of enjoyment. The following guidelines will help prevent damage from occurring to your surface.

Preventing Heat Damage
Affinity withstands heat better than ordinary surface materials. However, all

solid surface products will expand and contract with changes in temperature. Excess heat may result in scorching, cracking, or seam separation. We offer the following suggestions to avoid heat related issues:

Hot Pots: Never place them directly on your countertop. Use a solid trivet with rubber feet.

Portable Appliances: Please use them with caution. This includes electric frying pans, deep fat fryers, portable woks, crock pots and the like. Such appliances should only be used on solid trivets with rubber feet. Items such as toasters and coffee pots generally do not generate enough heat to cause problems, but caution should be exercised. While portable appliances on rubber feet may seem harmless, such appliances can radiate an enormous amount of heat down onto the surface of the countertop. Place such items on a solid trivet with rubber feet.

Cook Tops and Ranges: Heat damage next to cook tops and ranges is possible, most often seen as cracks in corners or near the largest burners. Vent hoods or downdraft fans should be used while cooking as the constant air flow will help moderate hot spots. Oversized pots that cantilever past the edge of the range or cook top can also radiate excessive heat down into the countertop and should be avoided whenever possible.

Pots should not be allowed in close proximity to a back splash and high output burners should be used sparingly. Once a pan has reached the proper cooking temperature the heat setting should be reduced to prevent overheating.

Other Types Of Damage Avoid using strong chemicals around your countertops. Surfaces exposed to such chemicals should be immediately flushed with water as prolonged contact can damage the surface and require extensive repairs.

Cutting Boards

Always use cutting boards and avoid cutting directly on your surface.

Harsh Chemicals

Avoid harsh chemicals such as stove and drain cleansers, paint removers, or any acetone-based products. If contact occurs, flush with soapy water, rinse, and towel dry. Nail polish should be removed with a non-acetone based nail polish remover and flushed with water.

Boiling Water & Hot Grease

Run cool water when pouring boiling water into Affinity sink bowls and allow hot grease to cool before pouring into the sink or disposal.

Pressure and Weight

Never stand or place heavy objects on your countertops.

Cleaning Surfaces \$ Sinks To properly clean Affinity Surfaces, we suggest the following:

Stains and Dirt: Use soapy water or an ammonia-based cleaning product, rinse and towel dry.

Water Spots: Wipe surface with a damp soft towel and wipe dry.

Disinfecting: Occasionally wipe surface with a diluted 1:1 ratio of water and household bleach.

Difficult Stains: Spray stain with a household cleaner and wait for 30 seconds. Wipe surface with a damp, soft towel and wipe dry. If stain persists, repeat process and if necessary refer to the directions for removing cuts &

To properly clean your sinks, we suggest the following:

Acrylic Sinks: Clean your sink with a green Scotch-Brite pad in a circular motion. Rinse the sink and wipe dry. Combine with a non-abrasive cleaner such as Soft-Scrub if desired.

Stainless Steel Sinks: Clean your stainless steel sink once a week. Drying your sink with a soft towel after each use will reduce water spots. Always apply stainless steel cleaner / polish with a nonabrasive cloth or sponge, working with, not across, the grain.

Avoid steel wool, wire brushes or abrasive sponge pads. Cleaners containing chloride are not recommended. If used, rinse the surface immediately to prevent corrosion.





Additional Affinity Care & Maintenance kits can be purchased from

your dealer or professional fabricator/installer (PFI).