

caring for your prime acrylic cabinetry



Prime Acrylic is a highly durable and scratch-resistant surface that is easy to look after.

Acrylic panels are sent to your joiner with a protective peel coat and this is generally removed at the time of installation – no special cleaning is required when this is removed.

Everyday cleaning:

Wipe down with a clean damp cloth. Wipe dry to remove moisture.

For spills, splashes, greasy marks and general grime:

Wipe down with warm water and detergent or a general-purpose spray and wipe cleaner, then rinse by wiping down with a clean damp cloth. Wipe dry to remove moisture.

Our cleaning video for Prime Acrylic can be found on the Technical Resources page of our website [here](#).



UV
Stable



Scratch
Resistance



Easy to
Clean



10 Year
Warranty



Furniture, Fittings
and Flooring
Licence No. 3210078



General Cleaning Do's & Don'ts for Kitchen & Bathroom Surfaces

Do's

Do clean up spills and splashes from food preparation and cooking as soon as possible. If left to dry, or cool and set as in the case with cooking fats and oil, they become much more difficult to remove.

Do wipe down surfaces with a clean damp cloth after cleaning with detergents and Spray and Wipe products. This will prevent the build-up of residual cleaner and surfactants which can dull the surface. Note that some cleaning products, especially citrus-based cleaners, can create a build-up on the surface.

Do be aware that 'anti-fingerprint' doesn't mean 'anti-grease or food proof'. There is no such thing as a benchtop or cabinetry surface that doesn't require cleaning.

Do use glass cleaner to remove more difficult and stubborn fingerprints on darker colour surfaces.

Don'ts

Don't use abrasive cleansers such as Jif, Vim, or Chemico on any decorative surface. Alcohol-based cleaners should be used with caution. Always test on an inconspicuous area first.

Don't use paint thinners and solvents should under any circumstances.

Don't rub excessively or repeatedly in one area as this may change the appearance of the surface. Gently rub in a wide circular motion.

Don't panic if you're left with a faint stain after cleaning. Many food stains are photosensitive and may fade out over time so avoid the temptation to scrub the stained area excessively.

Don't use hard bristle (e.g. nylon/bamboo) brushes, scourers, abrasives, scrapers, blades, steel wool or sharp tools when cleaning.

Don't use steam cleaners or mops on or around any decorative surface as this can be damaging to the surface and allow moisture to permeate around joints, gaps, handles and edging resulting in the substrate swelling and delamination.