



Cleaning Tips for High Gloss Surfaces

Most marks can be removed using a clean, soft, damp cloth. Microfibre cloths are excellent for cleaning with. More persistent marks can be removed using a solution of 50% methylated spirits with 50% lukewarm water. Once cleaned the gloss surface should be wiped over with a damp cloth to remove any excess and finally dried with a soft, clean cloth. Solvent or abrasive cleaning solutions should be avoided as they will damage the surface.

How to care for High Gloss Kitchen Worktops

Every day care: Naturally you want to keep food-preparation areas scrupulously clean, so wipe down work surfaces before and after every use. You can use an antibacterial spray, but warm water and washing-up liquid is enough if you are thorough.

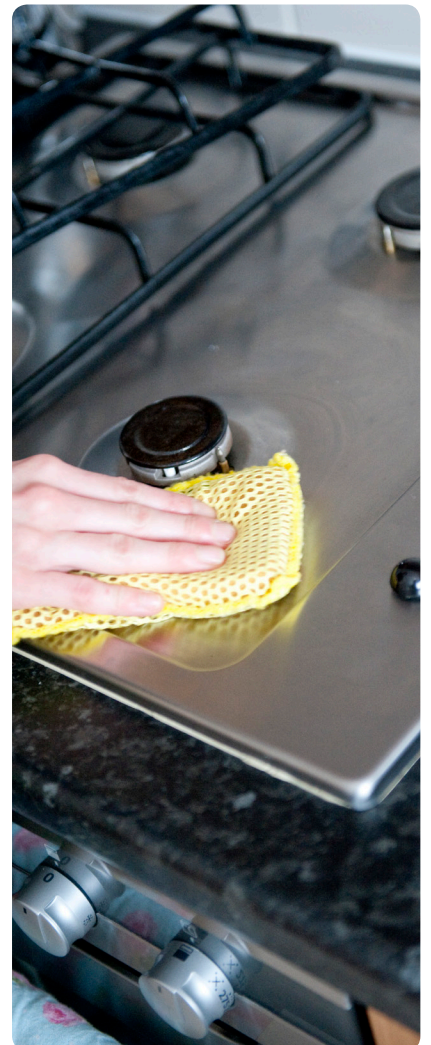
Ceramic tiles: Clean up the grouting with a solution of one part bleach to four parts water, using an old toothbrush to scrub between the tiles. Stains can be tackled with an all-purpose kitchen cleaner, but be careful of abrasive cleaners on glazed tiles.

Laminate: Stubborn stains can be cleaned with cream cleaners or a paste of bicarbonate of soda with a few drops of chlorine bleach.

Solid wood: Regular oiling is required to prevent the wood soaking up water – follow manufacturer's recommendations carefully. Firm rubbing with a cloth and a washing-up liquid solution should clean up the wood, but take care not to allow spills of tomato sauce, curry etc to sit on the surface as they can be tough to remove.

Stainless steel: Finger marks can be removed with a clean microfibre cloth or try a dab of baby oil on a clean cloth. Avoid any abrasive materials, which could scratch the surface.

Granite: Hardwearing and resistant to stains, washing-up liquid is all that's required here. Avoid any abrasive materials, which could scratch the surface.



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