

Aperture recommend the following products when cleaning LG HI-MACS®: Bar Keepers Friend, Flash With Bleach.

For further details about LG HI-MACS® please contact our office below.

## *Use and Care*

**LG HI-MACS®**  
Natural Acrylic Stone™

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# Introducing LG HI-MACS®

Welcome to LG HI-MACS® this document is aimed at ensuring your HI-MACS® kitchen work top gives you years of pleasure.

On installation, your HI-MACS® worktop will have an overall satin finish. Once you start using HI-MACS® On a day to day basis it will develop a patina or silken appearance. Regular cleaning appears to improve the look. To ensure this patina is even and regular throughout the surface use a gentle abrasive powder bleach (e.g. Bar Keepers Friend) or a mild cream abrasive cleanser once or twice a month over the first few months. Clean the entire top with a wet sponge or cloth, using a circular motion. Rinse/wipe with a damp cloth, and dry with paper towel or a soft cloth.

## Regular cleaning...

HI-MACS® is non-porous so dirt, liquids and most chemicals sit on the surface and can be wiped away. However it is best to wipe up any spills as they happen. Use an ammonia-based hard-surface cleaner or a good solid-surface cleaner an ordinary detergent works well. Clean the sink and top in the usual way, with a damp cloth and detergent, wiping it well and rinsing with water it to get rid of any oils and fats. Spray with a hard-surface cleaner and leave a few minutes before rinsing/wiping clean with a damp cloth and finishing with a dry cloth. If any stains need more attention, sprinkle a gentle abrasive powder or bleach on the damp surface leave for a few minutes before using a sponge or soft cloth to rub with a circular motion before rinsing/wiping, then drying.

To ensure your HI-MACS® top always looks its best follow these tips: Remove all the fat and oil residues of normal food preparation from the sink, using detergent or hard-surface cleaner. Partially fill the sink with warm (not boiling) water. Add 1-2 teaspoons (5-10 ml) of liquid household bleach, and leave a few hours or over night. *Don't use concentrated bleach.* In the morning, the sink should be beautifully clean.

## Stubborn Stains...

Marks from pots & pans (in particular, aluminium and cast iron) show on HI-MACS® sinks, this applies to porcelain, ceramic, or acrylic. Food preparation stains or discolouration (from wine, tea, coffee, vegetable oils, food residues, etc.) build up in HI-MACS® Stainless steel sinks suffer in a similar way however this is not so evident with the darker base colour. Hard water leaves visible water marks on HI-MACS® just as on glassware which is why it should be wiped dry with a soft cloth or paper towel after use. First, try the easy methods, then progress to the gentle abrasive powder bleach, or mild cream abrasive you used to develop the sheen. **Avoid abrasive plastic scouring pads** in normal cleaning. Only with a really persistent stain as lily pollen, or saffron, or with a severe scratch, should you need to resort to a harsh abrasive powder, or an abrasive plastic scouring pad (e.g. Scotch-Brite™). However using these products in one area may produce a different finish from the rest of the top.

## Avoiding damage...

**Heat:** It is possible to damage your HI-MACS® top with excessive heat, so here are a few tips to avoid damaging your tops.

*Always use a trivet (with rubber feet) for hot cookware, or leave cookware to cool on the hob first.* Never put hot pans, particularly cast iron, directly on a HI-MACS® top or in a sink. Such heat can damage any surface! If you must put a hot pan on the base of a sink use a protective sink mat, sponge, or cloth beneath. Best, leave the pan or pot to cool slightly first, or put a few inches of cool water in the sink before the pan. Avoid pouring boiling liquids directly into sinks. Run the cold tap whilst pouring the liquid into the sink.

## Grills and Hobs...

Modern appliances reach higher temperatures quicker - and often hold heat longer. To avoid damage to your worktop, follow the appliance manufacturer's instructions, and these rules: Always use the correct size of pan for the burner, placed centrally. An overhanging pan can scorch surrounding surfaces.

Do not use two burners as one (e.g. for a large griddle) - it has the same effect.

To reduce heat, turn the burner down instead of pulling the utensil partially off the heat source.

## Scratches...

Try not to cut or chop on HI-MACS® you can score and scratch the work top this way. Use a chopping board instead. Like all materials HI-MACS® will develop slight abrasion marks in normal daily use. Use the regular cleaning method as described earlier. Darker and heavily pigmented colours may show such wear and tear more readily and need a bit more attention just a dark coloured car will. However if HI-MACS® is accidentally scored or scratched more severely (e.g. by a kettle, toaster, or unglazed ceramic pulled across the surface) you can usually restore it yourself

## Chemical Spillage:

Accidental spills of strong chemicals (e.g. paint stripper, brush cleaners, metal cleaners, oven cleaners, cleaners containing methylene chloride, acid drain cleaners, acetone-based nail varnish removers etc.) should be flushed promptly with plenty of soapy water to avoid damaging worktops! For nail varnish spills, non-acetone based remover can be used, and then flushed with water. Undetected or prolonged exposure to chemicals with subsequent damage (perhaps from a leaking container), may require the attention of a HI-MACS® trained service agent to repair or refurbish your work top.

## Finally...

If more serious damage occurs, or if you simply want to refurbish your worktops in a few years time, LG can arrange for a fully qualified agent to provide maintenance service or remedial work. The beauty of HI-MACS® is that even after many years use your worktops will still look good. Most damage can be repaired and the original surface restored. It provides a long-term, renewable, easy-to-work-on, sympathetic surface.