

Tavolo is a homogeneous solid surface product with a mineral filled acrylic polymer material that makes maintenance easy. Routine maintenance will give years of carefree service.

Note: Darker colours of Tavolo may require more maintenance than lighter colours.

Routine cleaning of countertops and sinks

The Tavolo sanitary properties do not allow food, dirt, bacteria and germs to penetrate it. Routine cleaning with soap and water and a sponge, or window cleaner and paper towels will remove most dirt and stains.

For general stains, removal procedures will depend on the finish of the surface.

Matte or Satin Finish:

Use a microfibre cloth with diluted bleach or diluted dishwashing detergent. Lightly rub in a circular motion. Rinse and towel dry.

Semi-High Gloss Finish:

Use the same procedure as Matte or Satin Finishes but use a sponge in place of microfibre cloth. A non-abrasive polish like Hopes Polish, available at most home stores, may be used to enhance the shine.

For stubborn stains

Contact your local distributor or Tavolo fabricator.

Disinfecting surfaces and sinks:

Wipe sinks and bowls with diluted household bleach (1/1 water/bleach solution) to disinfect.

Preventing Damage:

Tavolo can be easily repaired. However, use the following guidelines to prevent damage:

Hot Pans and Objects:

As with other solid surface materials, Tavolo should be protected from hot pans directly from the stove or oven by the use of hot pads or trivets equipped with rubber-tipped feet.

Stove:

Always place a flame-resistant hot pad or trivet underneath a heat-generating appliance such as a crock-pot or electric frying pan.

Chemical Protection:

Some strong chemicals can cause damage to your Tavolo surface if left in contact very long. Paint removers, oven cleaners, solvents containing methylene chloride or acetone (nail polish remover), acid drain cleaners, toilet bowl cleaners, contact adhesive solvent, rust removers, or lacquer thinners should be flushed with soapy water as quickly as possible, rinsed with clean water and towel dried.

Hot water and sink:

Run cold water when pouring boiling water into sinks and allow hot grease to cool slightly before pouring onto sink or disposal.

Cutting on Tavolo:

Do not cut directly on a Tavolo surface, always use a cutting board.