

FORMASPACE

CARE & MAINTAIN
LAB BENCHES

HOW TO CLEAN, CARE, & MAINTAIN FORMASPACE'S WORKBENCHES

- 03** • Phenolic Resin Workbenches
- 04** • Epoxy Resin Workbenches
- 05** • Plastic Laminate Workbenches
- 06** • ESD Laminate Workbenches
- 07** • Chemical Resistant Laminate Workbenches
- 08** • Solid Wood Top Workbenches
- 09** • Stainless Steel Top Workbenches
- 10** • Powder-Coated Steel Top Workbenches
- 11** • Galvanized Steel Top Workbenches
- 12** • HDPE (High-Density Polyethylene) Top Workbenches

HOW TO CLEAN PHENOLIC RESIN TOPS

- Wipe up spills immediately using a soft cloth.
- Perform daily cleaning using a soft cloth and a gentle cleaning agent solution, such as Simple Green. Buff dry with a soft cloth or chamois to avoid water spotting.
- A small amount of Murphy's Oil or finish oil (mineral oil) can be applied using a clean rag to shine the surface. Buff with a chamois cloth.
- Residues on the surface due to dragging metals across the surface (known as marring) can be removed by scrubbing with a soft cloth and soap and water solution. Difficult cases may require acetone or even the use of a light-duty Scotchbrite Pad (soaked in fluid, never dry). Steam cleaning is another alternative for removing organic compound stains.
- If necessary, small scratches and nicks can be sanded out of the countertop followed by refinishing the surface.



THINGS TO AVOID ON PHENOLIC RESIN TOPS

- Avoid contact with sharp objects, hard metal tools, and abrasives.
- Do not use abrasive cleaning tools (steel wool, hard brushes), harsh cleansers including cleaners with abrasive ingredients (baking soda, Comet), bleach solutions, tub and tile cleaners, or oven cleaners.
- Do not apply wax or cleaning materials that contain wax.
- Avoid thermal shock. Do not put liquid nitrogen or dry ice directly into sinks or on countertops.

HOW TO CLEAN THE POWDER-COATED STEEL WORKBENCH FRAME?

Cleaning steel frames is the same as cleaning powder-coated steel countertops.

Please click to [visit the relevant section.](#)

HOW TO CLEAN EPOXY RESIN TOPS

- Wipe up spills immediately.
- Use household products such as mild soap and water, lemon, orange, or citrus oil, or 50% vinegar water solution or Crystal Simple Green to clean surfaces using a soft cloth. Difficult spots can be cleaned with acetone if permitted. Wipe dry with a clean, soft cloth to remove all cleaning residues and avoid water spotting.
- It is better to soak caked-on drips or stains with cleaning materials rather than scrubbing.
- Residues on the surface due to dragging metals across the surface (known as marring) can be removed by scrubbing with a soft cloth and soap and water solution. Difficult cases may require acetone or even the use of a light duty Scotchbrite Pad (soaked in fluid, never dry). Steam cleaning is another alternative for removing organic compound stains.
- A small amount of Murphy's Oil or finish oil (mineral oil) can be applied using a clean rag to shine the surface. Buff with a chamois cloth.



THINGS TO AVOID ON EPOXY RESIN TOPS

- Avoid thermal shock. Do not put liquid nitrogen or dry ice directly into sinks or sit on countertops
- Avoid contact with sharp objects, hard metal tools, and abrasives.
- In food preparation areas, use a separate cutting board. Do not cut directly against the surface.
- Avoid using dry Scotchbright pads or other abrasive pads or powders which will scratch surfaces.
- Avoid using wax or polishes that contain wax.
- Avoid spilling or applying rubbing alcohol onto the surface.
- Avoid long-term exposure to sunlight or UV rays.

HOW TO CLEAN THE POWDER-COATED STEEL WORKBENCH FRAME?

Cleaning steel frames is the same as cleaning powder-coated steel countertops.

Please click to [visit the relevant section.](#)

HOW TO CLEAN PLASTIC LAMINATE TOPS

- Commercial laminate coating/sealer products are available to help resist staining.
- On a daily basis, wipe down the countertop with a soft cloth. To clean, use a mild detergent solution or special laminate cleaner.
- Avoid exposing seams to moisture as it may penetrate underneath the laminate, resulting in swelling.
- Wipe up spills immediately. Spills that sit may make permanent stains. Use a 50% vinegar and water solution to remove greasy spills.
- Coffee and tea stains can be removed by applying a baking soda paste mixed with household cleaner for five minutes, then remove with a soft cloth. Stubborn stains may require an overnight application. Avoid rubbing baking soda paste if possible as it can damage the finish.
- Ink stains can be removed by applying a tiny amount of nail polish remover using a white (not dyed) cotton ball or Q-Tip.



THINGS TO AVOID ON PLASTIC LAMINATE TOPS

- Avoid using sharp objects or heavy tools directly on the surface to prevent surface cuts, scratches, and chipping. Once the surface is scratched, it will stain more easily in the future.
- Do not expose to heat to avoid scorching or burn marks.
- Do not use abrasive cleaning tools (steel wool, hard brushes), harsh cleansers including cleaners with abrasive ingredients (baking soda, Comet), bleach solutions, tub and tile cleaners, or oven cleaners.
- Avoid direct exposure to sunlight or other UV light to prevent fading.

HOW TO CLEAN THE POWDER-COATED STEEL WORKBENCH FRAME?

Cleaning steel frames is the same as cleaning powder coated steel countertops.

Please click to [visit the relevant section](#).

HOW TO CLEAN ESD LAMINATE TOPS

- Clean bench surfaces with a soft cotton cloth soaked in a mild ammoniated detergent solution.
- Prior to use, wipe down the surfaces with an approved ESD cleaner. Re-test the ESD properties of the surface as needed.

THINGS TO AVOID ON ESD LAMINATE TOPS

- Avoid contact with sharp objects that can damage surfaces and reduce electrical shock resistance, including the use of brushes or abrasive cleaning tools.
- Do not apply cleaning materials that contain wax or solvent ingredients. (Diluted ammonia is OK.)



HOW TO CLEAN THE POWDER-COATED STEEL WORKBENCH FRAME?

Cleaning steel frames is the same as cleaning powder-coated steel countertops.

Please click to [visit the relevant section.](#)



HOW TO CLEAN CHEMICAL RESISTANT LAMINATE TOPS

- Commercial laminate coating/sealer products are available to help resist staining.
- On a daily basis, wipe down the countertop with a soft cloth. To clean, use a mild detergent solution or special laminate cleaner.
- Avoid exposing seams to moisture as it may penetrate underneath the laminate, resulting in swelling.
- Wipe up spills immediately. Spills that sit may make permanent stains. Use a 50% vinegar and water solution to remove greasy spills.
- Coffee and tea stains can be removed by applying a baking soda paste mixed with household cleaner for five minutes, then remove with a soft cloth. Stubborn stains may require an overnight application. Avoid rubbing baking soda paste if possible as it can damage the finish.
- Ink stains can be removed by applying a tiny amount of nail polish remover using a white (not dyed) cotton ball or Q-Tip.



THINGS TO AVOID ON CHEMICAL RESISTANT LAMINATE TOPS

- Avoid using chemical resistant laminate in environments where surfaces may come in contact with carbon-based chemicals, conditions conducive to communicable diseases, or environments prohibiting volatile organic compounds (VOCs).
- Avoid using sharp objects or heavy tools directly on the surface to prevent surface cuts, scratches, and chipping. Once the surface is scratched, it will stain more easily in the future.
- Do not expose to heat to avoid scorching or burn marks.
- Do not use abrasive cleaning tools (steel wool, hard brushes), harsh cleansers including cleaners with abrasive ingredients (baking soda, Comet), bleach solutions, tub and tile cleaners, or oven cleaners.
- Avoid direct exposure to sunlight or other UV light to prevent fading.

HOW TO CLEAN THE POWDER-COATED STEEL WORKBENCH FRAME?

Cleaning steel frames is the same as cleaning powder-coated steel countertops.

Please click to [visit the relevant section.](#)

HOW TO CLEAN SOLID HARDWOOD TOPS

- When used in food preparation, butcher block counter surfaces need to be cleaned on a regular basis to prevent bacteria development. The FDA recommends washing with hot soapy water after each use, with periodic sanitizing using a bleach solution. Rinse and dry after cleaning. Apply a food-safe mineral oil treatment as needed, typically every 4 to 6 weeks.
- Deep cuts and scars can be sanded down, refinished, and resealed as required.



THINGS TO AVOID ON SOLID HARDWOOD TOPS

- Avoid any long-term exposure to water, which can stain the surface and penetrate the glue joints.
- If using for food preparation (e.g. cutting food directly on the surface), avoid polyurethane or other synthetic finishes (including non-food safe mineral oil treatments).
- On the other hand, it is useful to apply waterproof finishes to wood countertops in wet areas (e.g. next to sinks) as long as these particular wood surface areas are not used as a cutting board for food preparation.

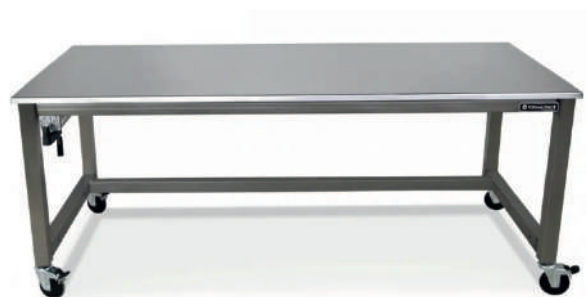
HOW TO CLEAN THE POWDER-COATED STEEL WORKBENCH FRAME?

Cleaning steel frames is the same as cleaning powder-coated steel countertops.

Please click to [visit the relevant section](#).

HOW TO CLEAN STAINLESS STEEL TOPS

- Clean spills immediately with a soft clean cloth. Always wipe dry in the direction of the stainless steel 'grain.'
- To remove grease or baked-on foods, use a mild detergent with hot water. Clean with a soft nylon scrubby. Rinse and wipe dry in the direction of the grain using a soft or microfiber cloth.
- Tougher stains can be removed by applying a paste of baking soda and liquid dish soap. Use a toothbrush to clean in the direction of the grain. Resistant stains can be treated with a 100% vinegar solution. Rinse and dry with a soft cloth in the direction of the grain.
- Surfaces NOT used for food preparation can be treated / buffed with commercial stainless steel buffing polishes, lemon oil, or silicone sprays formulated for stainless steel surfaces.



THINGS TO AVOID ON STAINLESS STEEL TOPS

- Avoid wiping surfaces in random or circular patterns. Instead, wipe in the direction of the stainless steel grain, working from top to bottom.
- Avoid using any chlorine bleach or chloride-based chemicals as these can permanently damage the stainless steel surface.
- Do not use abrasive cleaning tools (steel wool, steel or other hard brushes or other abrasive cleaning pads), harsh cleansers, including cleaners with abrasive ingredients (baking soda, Comet), or oven cleaners.
- Avoid using excessively hard or dirty water to clean surfaces to prevent staining and spot.

HOW TO CLEAN THE POWDER-COATED STEEL WORKBENCH FRAME?

Cleaning steel frames is the same as cleaning powder-coated steel countertops.

Please click to [visit the relevant section](#).

HOW TO CLEAN POWDER-COATED STEEL TOPS

- Clean spills immediately with a soft, clean cloth.
- On a daily basis, wipe down the countertop with a soft cloth.
- Wash the surface at least once every three months with a mild detergent solution of gentle dish soap and warm water. Avoid wetting the edges of the surface to prevent moisture reaching the steel underneath the surface. Rinse and dry with a soft cloth or chamois.



THINGS TO AVOID ON POWDER-COATED STEEL TOPS

- Avoid contact with objects that can cut or scratch the powder coating protection layer. If moisture gains access to the underlying metal, it can begin to corrode. Accidentally dropping heavy objects on the surface can also dent the underlying steel.
- Avoid the use of metal brushes, use soft plastic or nylon brushes, soft cloths, or sponges instead.
- Avoid using dry Scotchbright pads or other abrasive pads or powders which will scratch the surfaces.
- Avoid accidental impacts that can cause dents, such as dropping heavy objects on the surface.
- Unless the powder coating material is rated as UV resistant, avoid direct exposure to sunlight or other UV light to prevent fading.
- Avoid using chemical cleaners such as Acetone, Mineral Spirits, Turpentine, or Lacquer thinners.

HOW TO CLEAN THE POWDER-COATED STEEL WORKBENCH FRAME?

Cleaning steel frames is the same as cleaning powder-coated steel countertops as explained above.

HOW TO CLEAN GALVANIZED STEEL TOPS

- Galvanized steel can get an unsightly white staining when stored outside in wet conditions, known as 'wet storage stain'. Dry the affected area to allow the zinc patina to reform. If cleaning is still required, the American Galvanized Association recommends applying one of these products: CLR®, Lime juice, Naval Jelly® Rust Dissolver, Picklex™ 10G or White vinegar to the stained area and scrub with a nylon bristle brush.
- Rinse and dry the surface. In extreme cases, the surface may need to be stripped and re-galvanized.
- To clean organic compound stains, the American Galvanized Association recommends applying one of these products: Comet®, Bleach, Goof Off®, Simple Green®, The Must for Rust®, or Stainless Steel Cleaner, then rinsing with water and drying the surface.



THINGS TO AVOID ON GALVANIZED STEEL TOPS

- Do not use for food preparation (to prevent zinc absorption into food).
- Avoid high humidity environments.
- Avoid contact with objects that can scratch surfaces or wear off the protective zinc plating, otherwise, the surface can begin to rust.
- Avoid using metal brushes, use plastic or nylon ones instead.
- Avoid accidental impacts that can cause dents, such as dropping heavy objects on the surface.
- Avoid beverage spills or other contact with liquid.
- Avoid using vinegar, muriatic acid, or ammonia cleaners, which can affect the surface appearance.

HOW TO CLEAN THE POWDER-COATED STEEL WORKBENCH FRAME?

How to Clean the Powder-Coated Steel Workbench Frame?
Please click to [visit the relevant section.](#)

HOW TO CLEAN HDPE (HIGH-DENSITY POLYETHYLENE) TOPS

- Use a nylon scrubber or stiff nylon brush (avoid excessive pressure) with either Simple Green cleaner or Soft Scrub. A Mr. Clean Magic Eraser can also be used.
- Use a citrus cleaner, alcohol, or mineral spirits to clean petroleum-based grease or oil stains.
- Persistent stains can be removed by soaking with diluted bleach. Light sanding may be used, however, it will alter the finish.



THINGS TO AVOID ON HDPE (HIGH-DENSITY POLYETHYLENE) TOPS

- Avoid gouging or scratching.
- Avoid marking with pen or pencil.
- Avoid exposure to open flame or temperatures above 180F.
- Do not use 100% chlorine products (typically used to treat swimming pools) to clean HDPE surfaces.
- Do not use MEK, turpentine, or naphtha solvents.

HOW TO CLEAN THE POWDER-COATED STEEL WORKBENCH FRAME?

Cleaning steel frames is the same as cleaning powder-coated steel countertops.

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