

URETHANE EDGES

- PURWood and PURTech Polyurethane edges are generally stain resistant to most compounds or staining agents found in the office, food and health care industries. Most food condiments such as ketchup, mustard, steak sauce, etc. will clean up easily.
- Bacteriostatic agents such as IODINE and BETADINE have the greatest staining potential and care should be exercised to avoid exposing this product to these as such stains can usually be only partially removed.
- Ordinary soiled edges caused by normal use can be cleaned with a damp cloth or sponge with hot water and detergent. For healthcare and food services applications, cleaners such as Formula 409® or Clorox® Clean-Up® Cleaner+Bleach may be used.
- For stains, if a scrub brush is used, make sure it is a soft bristle type to prevent scratching. Successive cleanings may be required using a soft bristle brush and 70% isopropyl alcohol.
- **DO NOT USE** any type of harsh or abrasive cleaners. Never attempt to use sharp metal objects or sandpaper to remove stains. Do not use hard bristle brushes. All of these can cause permanent damage to the edge and will void the warranty.