



TRAY CLEANING GUIDELINES

Warm water and soap is best

Our first recommendation is always warm / hand hot water with a standard household soap or detergent (for dishes for example). First rinse the tray clear of debris then clean the tray with a soft sponge or cloth and the soap mixture, rinse and dry with clean paper towel or a soft cloth or air dry.

Avoid bleach if possible

If using bleach, remove loose surface deposits with a soft, non-abrasive cloth, sponge or brush. Use a solution with a ratio of 75ml (1/3 cup) bleach to 3.75 Ltr (one US gallon) of water. Uniformly spray the solution as a mist and then wipe the surface moisture with a clean, soft cloth to help spread the bleach solution. Always finish by removing solution with a clean, damp cloth and then dry with clean paper towel or a soft cloth or air dry. Avoid prolonged contact of bleach on all surfaces.

Further recommendations and warranty

We recommend testing cleaners and disinfectants on an inconspicuous area before proceeding. Always pay particular care and attention to cleaning of handles, pulls and other key touch points. Residue left by a cleaning agent may degrade surfaces and affect the warranty. Cleaning information is not a guarantee and does not relieve the user from the responsibility of the proper and safe use of the product and all cleaning agents. Consult the cleaning agent's Material Safety Data Sheet for further information. The use of certain cleaning agents can be harmful to the surface appearance and lifespan of surfaces. Gratnells assumes no responsibility resulting from the use of such cleaning agents. Faults caused by natural wear and tear including cosmetic damage, scratches, dents, chips or other damages to the finish of your product may lead to liquid ingress and rust and are not covered by our warranty. See our Terms and Conditions of Sale at gratnells.com for more information.