



INTRODUCING LG Hausys, Inc.

Since 1947, LG Hausys has contributed to enriching people's lives by supplying distinguished products and services. Using the most advanced technology, we produce beautiful and functional products which are both sensible and eco-friendly. LG Hausys is a growing global company. We continue to study emerging trends in residential and commercial environments to remain on the world's green growth leaders. We create awardwinning, customer friendly products and services that enhance any application. Explore your design vision, explore LG Hausys.





LG Hausys produces HI-MACS® Solid Surface and Viatera® Quartz Surface materials in its own cutting-edge Georgia manufacturing facilities.











THE NEW GENERATION OF INSPIRATION

© 2012 LG Hausys America, Inc.

TOLL FREE: 866.544.4622 | www.LGhimacsusa.com



Why HI-MACS® Solid Surface?

- Made in USA
- Food Safe
- Non-porous
- Stain Resistant
- Easy to Clean
- Durable
- Renewable and Repairable

Contact

LG Hausys, Inc.

900 Circle 75 Parkway, Suite 1500, Atlanta, GA 30339

Phone: 866-544-4622



Visit our website to learn more about HI-MACS* products:

www.LGhimacsusa.com

HI-MACS® CARE & MAINTENANCE

Normal cleaning

You can simply apply soap and water or a mild cleaner and a damp cloth to clean HI-MACS. You can use mild or an ammonia based cleaners. Avoid abrasive cleaners such as Ajax and Comet and abrasive cleaning pads such as Scotch-brite as they will tend to dull your finish. Also avoid the use if strong acidic cleansers intended for drains, toilets, ovens, etc. These products can cause permanent damage and discoloration.

Troublesome spills and stains

Food dye, tea and fruit drinks can be removed with diluted bleach, 1 part bleach 1 part water. Clean, rinse with fresh water and completely dry surface. This method of cleaning can also be used to remove film build up from general cleaning over time.

CAUTION: Do not leave bleach on surface for more than 5 minutes.

Cuts and Abrasions

For knife cuts, deep cuts, gouges and chips contact your certified fabricator. This damage is repairable but requires special tooling and expertise.

Common precautions

- 1) Do not place hot cookware or appliances directly onto countertops. (i.e. crock pots, electric fry pans, waffle irons, curling irons, etc) Long periods of direct heat can cause damage, the use of hot pads/trivets are highly recommended as a precaution.
- 2) Do not cut directly on your countertop. Cutting boards should be used to prevent cuts and abrasions.