

CARE INSTRUCTIONS

NATURAL STONE & COMPOSITE



NATURAL STONE

- Avoid sitting or standing on the worktop, as the surface should not be loaded with more than 50 kg.
- Avoid the risk of kitchen utensils such as knives, pots, plates etc. falling onto the surface.
- Always use a cutting board.
- Never use the stone slab as a direct surface when preparing meat, cutting or chopping.
- Never place hot pots or pans directly on marble or limestone slabs.

Granite-like stone types include gneiss, diabase, quartzite and others in addition to granite proper. These are composed of hard silicate materials that are resistant to the chemical action of acidic substances and mechanical action. Granite is generally resistant to all kinds of household cleaning products. Note that on a polished granite surface, it is better to use general dishwashing detergent than soap.

Marble and limestone have carbonate minerals (calcite) as their main mineral and both types of stone have similar technical properties. Marble and limestone are both sensitive to acids that can etch and mark the stone. Acids are found, for example, in acidic detergents, fruit juices, wine, etc. Carbonic acid is another substance that can etch the stone. In a drink, it is not the alcohol that makes the marks, but the carbonic acid or fruit acid in the mixture. However, these acids do not affect the strength of the stone, but only cause cosmetic damage. Regular use of soap/soap solution will provide the stone with the balanced pore filling necessary for surface protection.

Take extra care when preparing fruit, especially citrus fruits. Always use a cutting board, plate or coaster as fruit acids damage the surface. Wine also contains fruit acids, so use coasters for all drinks to avoid rings and stains. In case of an accident, wipe the surface immediately.

Avoid grease-dissolving cleaning products such as dishwashing detergents on marble and limestone as they will dissolve the protective grease film and impregnation. Do not use cleaning products containing corrosive acids, such as ceramic tile cleaners. Do not use synthetic detergents, crystallizing salts or harmful alkalis.

TERRAZZO

Terrazzo is a combination of lightweight concrete and natural products such as stone and marble. For best results, it should therefore be treated like a marble slab.

COMPOSITE

Regular cleaning and maintenance

To clean a composite surface, water and neutral soap are recommended. Then rinse the surface with a generous amount of water and dry with paper towels, microfiber cloth or a clean cotton kitchen towel.

Stubborn stains:

For grease stains, apply soap-like dishwashing liquid to the stain and rub with a sponge until it disappears. Repeat the procedure if necessary. Then rinse with a generous amount of water and wipe the affected area.

Lime deposits:

Use cleaning vinegar and a damp sponge. If the stain remains, you can use a descaling agent diluted with water. Never leave it on for more than 2 minutes. Repeat the process if necessary. Rinse with a generous amount of water and wipe with paper.

Do not expose the surface to standing water for long periods. The areas closest to the sink are most likely to be exposed to water.

STAIN	PRODUCT	AIDS
Food Neutral	Soap + water	Wet dishcloth
Ink	Alcohol Ethyl*	Household paper
Oil Neutral	Soap + water	Wet sponge
Lime	Anti-lime product/vinegar	Wet sponge
Other (paint, wine etc)	Diluted bleach	Wet sponge

*Do not apply directly to stain, instead moisten paper towel with product.

When using cookware such as frying pans, saucepans or anything else that gives off heat, do not place them directly on the surface. Instead, use coasters (rubber if possible) until it has cooled down. This is because sharp differences in temperature can damage the surface. Also, do not use sharp objects to cut directly on the surface. Use a cutting board or other protective material.
