

How to care for your.....

CERAMIC WORKTOP

Ceramics are made from natural materials. It is an exceptionally strong material with many qualities. These include being colourfast and having an almost closed surface, that ensures good kitchen hygiene and minimal maintenance.

This is a worktop that really stands up to use.

IMPORTANT – BEFORE YOU START USING YOUR WORKTOP:

Ceramic is resistant to most cleaning agents – use of these is only necessary to dissolve dried-on stains; let the stain soak for a couple of minutes, rub gently in circular motions with a soft, damp cloth – remember to rinse with clean, warm water and then wipe off the worktop, with a dry, lint-free cloth.

Avoid using abrasive cleaners, steel scouring sponges and similar.

Strongly colouring foods such as red wine, beetroot and curry must be wiped as soon as possible, to avoid discolouration.

Ceramics can withstand heat up to 250 degrees - always use trivets or similar.

Ceramic is an incredibly durable material, but scratches can occur if a small grain of quartz comes between the worktop and an object, slid across the worktop. The product can also be scratched if a tool of the same hardness as Ceramic is used.

Metal objects such as cans, knives, pots and similar, can leave marks on the worktop. Ordinary detergent and water can be used in attempt to remove these stains – alternatively use a glass-ceramic hob-cleaner or an acidic cleaner. Always remember to rinse with clean, warm water.

DAILY CLEANING:

Wipe your Ceramic worktop with a soft cloth wrung out in clean, warm water. Wipe off with a dry, lint-free cloth.

We recommend Surface Cleaner or Q-Action for more thorough cleaning of ceramic worktops. This is available from your retailer.

Surface Cleaner instructions:

- Make sure the surface is clean and moist.
- Clean only a small area at a time.
- Apply Surface Cleaner to the surface with a damp melamine sponge and clean with light circular movements.
- Leave for 5 minutes. Repeat cleaning if necessary.
- Ensure the product doesn't dry out at any time – neither during treatment nor later rinse.
- Rinse with clean warm water repeatedly, until all Surface Cleaner has been removed.
- Wipe off with a dry, lint-free cloth.

MAINTENANCE OF SINKS:

Our sink range includes more than 200 different models in a variety of materials, from leading suppliers.

Please contact your retailer, for information on special cleaning and maintenance products from the sink suppliers.

Steel sinks:

Clean the sink daily, with a brush and washing-up detergent - rinse with clean water and wipe with a hard-wrung cloth. This will prevent limescale from building up in the sink.

A nylon sponge combined with a polishing or all-purpose cleaner, can be used to remove stubborn grease or similar.

- NEVER use steel wool, steel sponges or similar.

Limescale should be removed with descaling agents – leave for a maximum of 3 minutes. Then rinse and dry with a cloth. If rust stains appear, it is not the sink that is rusting. It's external rust e.g. from cans, knives, cheese plane, cast iron pots or chlorine. Using a damp cloth and an all-purpose cleaner, you can try to remove the stains. From time to time a stainless-steel polish may be required to restore the sink to its original appearance.

Steel sinks with PVD coating: (coloured steel sinks)

Clean the sink daily, with a brush and washing-up detergent - rinse with clean water and wipe with a hard-wrung cloth. This will prevent limescale from building up in the sink.

Do not place hot pots and pans directly in the sink.

Do not use aggressive cleaning agents, such as chlorine and other bleaching agents e.g. Cillit BANG, drain cleaner and oven cleaner. Avoid using steel wool or sponges.

- Cleaning products containing bleach: Rinse / wipe off as soon as possible.
- Highly acidic foods (juice, tea, mustard, alcohol, mayonnaise, etc.): Rinse / wipe off as soon as possible.
- Acidic chemicals: Rinse / wipe off immediately.

Composite sinks:

Clean the sink daily, with a brush and washing-up detergent - rinse with clean water and wipe with a hard-wrung cloth. This will prevent limescale from building up in the sink.

- Highly acidic foods (juice, tea, mustard, alcohol, mayonnaise, etc.): Rinse / wipe off as soon as possible.

Stubborn stains can be removed by scrubbing the stains lightly with the coarse side of a washing-up sponge. Limescale deposits can be removed with 7% household vinegar diluted with hot water. Leave in the sink for a few minutes and then rinse thoroughly. Any discolouration in the sink can be removed by filling the sink with hot water and dissolving a standard dish washing tablet. Leave for at least 2 hours or overnight, and then scrub with the coarse side of washing-up sponge.

Solid brass / Bronzed brass:

Clean the sink daily, by wiping it with a hard-wrung cloth. If the sink is particularly dirty, you can clean it with a soft sponge and a little washing-up liquid – rinse with clean water before wiping with a dry cloth.

- NEVER use acidic detergents: rinse/wipe off immediately.
- Highly acidic foods (juice, tea, mustard, alcohol, mayonnaise, etc.): Rinse / wipe off immediately.

The browned surface, of a bronzed brass sink, may disappear if exposed to acid - or if scouring agents, scouring sponges or similar, have been used.

Ceramic sinks:

Clean the sink daily, by wiping it with a hard-wrung cloth. If the sink is particularly dirty, you can clean it with a soft sponge and a little washing-up liquid – rinse with clean water before wiping with a dry cloth.

Limescale can be removed with vinegar. Rub the vinegar in with a damp cloth and then rinse. Any discolouration can be removed using standard citric acid or tartaric acid. Put a small amount on a damp cloth, rub into the surface and rinse thoroughly.

- Avoid using scouring powder and other abrasive substances, that could scratch the surface.

Enamel sinks:

Clean the sink daily, by wiping it with a hard-wrung cloth. If the sink is particularly dirty, you can clean it with a soft sponge and a little washing-up liquid – rinse with clean water before wiping with a dry cloth.

Limescale deposits can be removed with vinegar. Rub the vinegar in with a damp cloth and then rinse before wiping with a dry cloth. Any discolouration can be removed using a mixture of equal parts bleach and water. Put a small amount on a damp cloth, rub into the surface and rinse thoroughly.

- Avoid using scouring powder and other abrasive substances, that could scratch the surface.