

MARBLE WORKTOP

Marble is a rock formed by the crystallisation of limestone. Marble is porous and soft - over time, scratches and stains will appear on your worktop - this patina is just a sign that you have dared to use your worktop for its intended purpose. Marble has the most beautiful colours, patterns and veining. You have chosen a worktop in a unique natural material which no one else can match.

IMPORTANT – BEFORE YOU START USING YOUR WORKTOP:

Marble has an open surface and are easily stained when exposed to ex. colours and grease.

Remember to surface-coat your worktop with the included FILA MP90 ECO XTREME before use.

Repeat the surface coating as needed.

If you have purchased a pre-coated worktop, you do not need to surface treat before use.

Marble contains lime and therefore does not tolerate limescale removers, bleaches and acidic liquids (detergents, lemon, vinegar, red wine, etc.). This will etch the worktop, leaving matte stains that cannot be removed.

Acids that are commonly found in a kitchen, such as lemon and vinegar, must be wiped off immediately.

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

Avoid using abrasive cleaners, steel scouring sponges and similar.

Be careful when using melamine sponges, as they are slightly abrasive.

Marble does not tolerate heat - always use trivets or similar.

FILA MP90 ECO XTREME coating instructions:

- Make sure the surface is clean and dry – use Surface Cleaner if necessary. It is available at your retailer.
- Shake the bottle.
- Apply an even layer of FILA MP90 ECO XTREME using a brush, soft sponge or lint-free cotton cloth.
- Repeat after 20 minutes.
- Remove excess coating-liquid with a clean, dry, lint-free cloth before the product dries (approx. 20 minutes).
- The worktop can be used after 2 hours. The water and oil repellent protection is active after 24 hours.
- ATTENTION! The surface may look uneven after treatment - this will even out after 24 hours.

Daily cleaning:

Wipe your 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 marble worktops. It can be purchased at 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.