

**A hymn
to diversity
in the kitchen.
People are
different and
live differently.
Dress your
kitchen.**

Cleaning tips for kitchen worktops and surfaces

GENERAL INDICATIONS

SapienStone slabs are characterized by the high chemical inertia and resistance of the surface to dirt and stains and for this reason SapienStone slabs do not require the use of surface impregnating treatments. Nevertheless, to further facilitate cleaning activities, it is always good practice to remove stains while fresh, avoiding surface encrustations and in this way it will be possible to quickly and easily remove any deposits of staining liquids (e.g. coffee, tea, red wine) by rinsing the surface even simply with a sponge and just water.

ORDINARY MAINTENANCE

For daily cleaning of the surface, simply use a damp sponge or microfiber cloth. For regular cleaning, the use of a neutral detergent to be used with a soft sponge or microfiber cloth is normally sufficient, using special spraying dispensers.

PERSISTENT STAINS

If the above cleaning is not sufficient to remove the most persistent encrustations, it is possible to intervene locally as indicated in the table below using a slightly abrasive sponge then, if necessary, combine the sponge with a degreasing product.

USAGE PRECAUTIONS

Avoid shocks in the most delicate points of the panel such as sides and edges. Do not pour large quantities of water on the kitchen countertop in porcelain stoneware, especially to avoid letting the water seep into the mounting holes and critical points, damaging the furniture below. For all cleaning operations, it is recommended to carry out a preventive test on a small part of material and leave the product on only as necessary.

ADDITIONAL TECHNICAL INFORMATION

Due to the beautifully sophisticated surface, the materials in Silky surfaces, particularly the Dark Marquina option, require greater care than other SapienStone finishes. In particular, harsh alkaline detergents should not be used especially if left to work over an extended period. For further details, please refer to the cleaning and maintenance guide available on the SapienStone website.

The presence of small marks or small holes on the surface of the countertop cannot be considered a defect; they are in fact due to the natural composition of the ceramic body of our material, which are made up of a high-quality composition batch of raw materials (kaolin minerals, quartzes and feldspars). Even slight alterations in "chiaroscuro", shade color of the countertop or in brightness are part of the production process of the material, so they cannot be considered as a defect. It should be noted that any replacing of slabs could determine differences between new and old slabs.

Recommended detergents for kitchen worktops and surfaces

Type of Stain	Stain Remover	Recommended detergents for persistent stains
COCA-COLA LEMON COFFEE JUICES ICE CREAM WINE GREASE VINEGAR/OIL	Neutral detergent	Neutral household detergent
	Cream cleanser	CIF CREMA
	Alkaline detergent	CHANTECLAIR, PS87 (FILA), ALKALINE CLEANER (FABER)
	Solvent	ACETONE
SAUCE/KETCHUP	Neutral detergent	Neutral household detergent
	Cream cleanser	CIF CREMA
	Alkaline detergent	CHANTECLAIR, PS87 (FILA), ALKALINE CLEANER (FABER)
	Bleach	Bleach
METAL TRACES	Neutral detergent	Neutral household detergent
	Acid detergent	Vinegar Acid household detergent DETERDEK (FILA) KERANET (MAPEI) ACID CLEANER (FABER)
LIMESCALE DEPOSITS	Neutral detergent	Neutral household detergent
	Acid detergent	Vinegar DETERDEK (FILA) KERANET (MAPEI) ACID CLEANER (FABER)
RESINS	Neutral detergent	Neutral household detergent
	Cream cleanser	CIF CREMA
	Solvent	ACETONE FILASOLV
PERMANENT MARKER	Neutral detergent	Neutral household detergent
	Solvent	ACETONE SR95 (FILA) FILASOLV (FILA)

The worktop of a kitchen is one of the most important components and must be chosen carefully, as most preparation is carried out on it. The purpose of a top is not only to complete the kitchen furnishing harmoniously: besides styling and design, other characteristics such as resistance, practicality and functionality are important.

The choice of the material to be used is therefore vital and, in the range of materials available on the market, porcelain stoneware is certainly among the best thanks to its technical and aesthetic features. The processing of natural raw materials, combined with the use of leading-edge patented production techniques, makes it possible to obtain high-tech materials characterized by typical full-body effects, a feature that has always been the exclusive hallmark of quarried marble and stone. Chromatic variations, veining and speckling are thus prized characteristics of SapienStone materials.

HEAT RESISTANCE

Heat resistance is extremely important for a kitchen top, since frequent contact with hot pans, coffee pots or utensils could, in some cases, ruin the counter.

Porcelain tile surfaces are resistant to high temperatures and thermal shock in accordance with EN14617, to wet heat in line with EN12721, and to dry heat in line with EN12722. SapienStone tiles fall well within the minimum values imposed by these standards, so that even the most discerning customer can fully enjoy their kitchen top.

SCRATCH RESISTANCE

Due to intensive use, a kitchen worktop runs the risk of scratches and marks caused by pointed or sharp utensils, and also by commonly used rough items. Porcelain tiles are unquestionably the hardest material among those on the market and due to their innate resistance are an excellent choice to prevent this sort of damage.

RESISTANCE TO STAINS AND CORROSION AND EASE OF CLEANING

Porcelain stoneware offers important characteristics such as extreme compactness and non-porosity, which make it the ideal choice for a kitchen top. As this material is impenetrable, even the most difficult stains can be easily removed: not only oil, wine, sauces and coffee, but also acidic substances such as lemon, vinegar or residues of detergents can be cleaned off without effort.

The environmental impact is reduced as chemical products must be used in limited quantities for cleaning porcelain stoneware surfaces, and this also preserves their original beauty over time.

SURFACE HYGIENE

Scientific evidence shows that very porous materials foster bacterial proliferation more than non-porous materials. As porcelain stoneware is a compact, non-porous material, it is particularly recommended for the surfaces of a kitchen, above all for those particularly attentive to hygiene.

Health is also very important: that's why it must be noted that porcelain stoneware does not release Volatile Organic Compounds (VOC), which are very harmful for our health; therefore, it is a safe material that can be appropriately used in a kitchen.



Made in Italy

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