



## Routine Care

Dekton requires very little maintenance. Simply wipe your Dekton surface by using a non-abrasive sponge with soap and warm water on a regular basis to maintain its beauty and shine for years to come. In addition, any pH balanced general-purpose cleaner may be used. (e.g. Pot and Pan Soap, Dish Soap, Windex®)

### Difficult Spills

To remove difficult spills, wipe the surface with Pot and Pan Soap and scrub with a Scotch Brite pad and rinse with warm water. For stains that harden as they dry, such as food, gum, nail polish, and paint, remove by gently scraping off of surface (using a blade or putty knife /putty remover), and then clean using warm water and soap. Gray marks left by the razor, can be wiped away with soap and water or glass cooktop cleaner. Dekton's advanced technology makes its surface extremely resistant to damaging chemicals. Difficult spots may be treated with one of the cleaners listed below. Allow the cleaner to sit for up to 10 minutes. Scrub and rinse thoroughly. For stubborn stains see below ---

**For Wine, Coffee, Food stains, Fruit juice.** Use common alkaline detergents or oxidants such as including Dish soap, Formula 409, Windex, Diluted Bleach and water .

**For Wax, Shoe polish, Rubber marks, Dyes, Markers , Inks, Adhesives.** The following solvents can be used Lacquer Thinner, Acetone, Rubbing Alcohol , Mineral spirits.

**For Rust, Lime scale, Cement/ plaster residue.** Use Acidic based cleaners including Vinegar and water or other over the counter acidic based cleaners like CLR.

**For Tar, Nicotine.** Use Solvents or oxidants.

**For smears, residue or films.** Apply Weiman glass cooktop cleaner or Magic glass cooktop cleaner and wipe clean with a generous amount of water with clean rags. The use of a squeegee may also ease the cleaning process.

**Caution should be exercised in the handling and storage of any of the above chemicals / products. Manufacturer's instructions should be exercised when using and storing these products.**

## Extreme Heat Protection

Dekton is extremely resistant to large fluctuations in heat and cold. For safety reasons we always recommend placing a trivet or a hot pad directly between your hot pot/ pan and the Dekton surface. This is simply a safety precaution for customers so they are not burned from heat which may transfer from the hot item to the Dekton countertop surface.

### Chemicals to Avoid

Avoid exposing your Dekton surface to strong chemicals and solvents for an extended period of time. Although Dekton is Stain proof to many household cleaners, it is never advised to leave these cleaners on your Dekton surface for an extended period of time. **Always avoid contact of your Dekton surface with Hydrofluoric acid.**

## General Precautions

Although Dekton is extremely scratch resistant, we always recommend use of a cutting board for 2 reasons.

1- Knives or metal household utensils will leave grey marks when cutting directly on the Dekton surface. These marks are called "metal transfer" and can be removed with cleaners as noted above; however it is a lot easier to simply cut on a cutting board. 2- Dekton can dull your knives and cooking utensils and it is wise to protect the investment that you have in these items.