### **DEKTON®**

# ULTRACOMPACT SURFACES

Cleaning & Maintenance for Kitchen Worktops





#### Normal Maintenance

Due to its practically zero porosity, the ultra-compact Dekton® surface is highly resistant to staining in day-to-day use and from chemical products, making it ideal for use as a kitchen worktop and as a surface for other kinds of work, both inside and out.

For general cleaning, Cosentino recommends the use of Q-Action with a sponge or a sponge with soft fibres. If this product is not available, the best option is to use a neutral soap and water.

#### Cleaning Stubborn Stains

In the case of aggressive stains, either from products that are resistant to normal cleaning agents or because they have remained on the work surface without being removed, we recommend using more specific products such as: solvents (acetone or universal solvent type).

The accompanying table shows the various types of stains with their corresponding cleaning products.

	CLEANING PRODUCT
	Acid
	Acid
Wine	Alkaline detergent / acid
Tyre rubber	
Ice cream	Alkaline detergent
Resin / nail varnish	Solvent
	Alkaline detergent / acid
	Acid
	Acid
Epoxy adhesive and grouting	Solvent
Fruit juices	
<u>Tar</u>	Solvent
Nicotine	Solvent / oxidant

Acid cleaning products can include any of product that contains acid or descaling agent etc. Alkaline products include basic cleaning agents, ammonia etc.

Solvents can include products such as universal solvent, turpentine (white spirit), acetone, alcohol etc. Oxidants include products such as hydrogen peroxide and diluted bleach.





### Prevention of Knocks

Although Dekton® is an extremely resistant surface, knocks should be avoided in areas which are more exposed (corners, edges, bevels etc.).

## Performance in Contact with Hot Objects

Recipients such as frying pans, saucepans, casseroles and coffee makers etc. can be placed directly on the work surface after use. Electrical apparatuses which give of heat can also be placed on the unprotected surface. Dekton  $^{\circ}$  is designed to withstand utensil temperatures from domestic use.  $^{\star}$ 

#### Precautions

- Avoid the direct contact with metal parts of electric broiler, cooking worktops or ovens that, in a bad installation get directly in contact with the material.
- Avoid direct radiations in very high temperature such as chimney, barbecues, etc.
- · Avoid direct contact with flame.
- For Dekton Xgloss, avoid long contact with industrial objects in very high tempertures.
- Do not polish the surface.
- · Avoid the use of metal sponges or abrasive particles.
- Avoid direct cutting on the surface with ceramic knife, as they are a material with similar hardness to the top.
- For Dekton Xgloss avoid the direct cutting on the surface.
- Avoid dragging or hitting cooking utensils against worktops of dark colors from the XGloss collection, especially Spectra

\*For Dekton® 8 mm it is necessary to use protection for hot objects.



See our web page www.dekton.com for more information, cleaning methods, general maintenance and exposure to chemical substances.

In the event of exposure to a chemical not included in this document or the web page, it will be deemed as improper use and will not be covered by the guarantee.

Losentino® is in accordance with the council directive of 21 December 1998 on the approximation of the laws of the Member States regarding materials and articles intended to come into contact with foodstuffs.

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#### **ULTRACOMPACT SURFACES**

#### A product designed by **COSENTINO**

#### COSENTINO HEADQUARTERS

Ctra. Baza a Huércal - Overa, km 59 04850 - Cantoria - Almería (Spain) Tel.: +34 950 444 175 Fax: +34 950 444 226

info@cosentino.com www.cosentino.com

#### COSENTINO UK CENTRAL

Unit 10 Bartley Point / Osborn Way Hook / Hampshire / RG27 9GX Tel: +44 (0)1256 761229 Fax: +44 (0)1256 768138 HQ: info.uk@cosentino.com Warehouse: london@cosentino.com

www.cosentino.com / www.dekton.com







