



DEKTON®

ULTRACOMPACT SURFACES

Cleaning & Maintenance for Kitchen Worktops

A product designed by COSENTINO





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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 scouring pad. 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: cream detergents with abrasive particles or solvents (acetone or universal solvent type).

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

STAIN	CLEANING PRODUCT
Grease and oil	Alkaline detergent / solvent
Ink	Solvent
Rust	Acid
Limescale	Acid
Wine	Alkaline detergent / acid
Tyre rubber	Solvent
Ice cream	Alkaline detergent
Resin / nail varnish	Solvent
Coffee	Alkaline detergent / acid
Candle wax	Solvent
Asphalt	Solvent
Residual cement	Acid
Gesso	Acid
Epoxy adhesive and grouting	Solvent
Cola	Oxidant
Fruit juices	Oxidant
Tar	Solvent
Nicotine	Solvent / oxidant

Acid cleaning products can include any of low pH 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.





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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 off heat can also be placed on the unprotected surface. Dekton® is designed to withstand utensil temperatures from domestic use.*

Precautions

- Please avoid direct constant contact between worktops and metal areas of electric griddles and hobs which can occasionally occur due to incorrect installation.
- Avoid very high temperature direct sources of heat such as fireplaces, chimneys, barbecues etc.
- Avoid direct contact with a naked flame.
- Do not carry out any form of mechanical work on the surface, such as polishing.
- Avoid using metal scouring pads.
- The use of this type of product can lead to the loss of the product guarantee.



*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.

Cosentino® 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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* Obtain information on colours with NSF certification through www.nsf.org

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