



User and maintenance instructions Composite ENGLISH

Use advice

Most modern countertops are resistant to heat, however the temperature of objects is often underestimated. For example, a pan straight from the heat source can have a temperature of more than 350 C: high enough to affect any worktop. Moreover, objects often cool down less quickly than expected. It is therefore recommended to always use coasters always use coasters when working on the worktop, especially as fire and scorch marks are not covered by the guarantee. covered.

Work with cutting boards as standard. Never cut directly on the worktop. To avoid irreparable damage

avoid irreparable damage, it is better to work with a cutting board. Scratches are not covered by the worktop guarantee.

Remove stains, dirt and grease from the sheet immediately. Avoid contact with sharp objects and chemicals.

The alkaline agents with which you should at least contact with the composite worktop include all sink removers, Quick and Bright, oven cleaners, dishwasher tablets and all agents with a chlorine and/or bleach solution. Composite worktops absolutely do not clean with green soap.

Maintenance

Mainly do:

- Daily maintenance: use a damp cloth and a mild detergent (all-purpose cleaner).
- Scale deposits: remove with Viakal or Antikal. Do rinse well with water.

Above all, do not:

- Never use abrasives and/or a scouring pad, this will affect the gloss of the worktop.
- Cleaning with green soap is strongly discouraged.
- Avoid contact with aggressive cleaning agents such as metal cleaners, sink unblockers and other agents with a pH value > 10.