

Evora® Ceramics is a maintenance-friendly material for the kitchen and bathroom. Proper use and regular cleaning is necessary to keep the worktop beautiful. With the tips below you can enjoy the worktop for years.

# 1 DAILY MAINTENANCE

Wipe your worktop on a daily basis with a dishcloth and clean soapy water. Always rinse thoroughly with lukewarm water and dry your worktop with a clean, dry dishcloth or kitchen paper. This will absorb any remaining dirt and any soap and water residues.

#### Periodic maintenance

To easily remove dirt and traces of use, you can also use Evora Ceramics Cleaner, a special ceramic cleaner. This product is available in the online shop. Always rinse well with lukewarm water and dry your worktop with a clean, dry dishcloth or kitchen paper.

# 2 SPECIFIC STAINS

### FAT, COFFEE / TEA, RED WINE

(shiny or brown spots)

Let the Evora Ceramics Cleaner or a clean soapy water settle in for a while until the dirt starts to react. Then treat with a melamine sponge. Moisten it slightly and then squeeze it out for sufficient friction. Always rinse thoroughly with lukewarm water and dry your worktop with a clean, dry dishcloth or kitchen paper.

On a Lux (polished) surface, these stains may be more stubborn. When the stain can not be removed with the cleaner or soapy water, use what diluted bleach and continue the steps as mentioned above.

#### **LIME STAINS**

(dull white or brown spots)
Let the cleaning vinegar settle in for a while. Then treat with a melamine sponge. Moisten it slightly and then squeeze it out for sufficient friction.
Always rinse thoroughly with lukewarm water and dry your worktop with kitchen paper. Make sure that cleaning vinegar does not come into contact with marble or bluestone.

#### INK, PAINT OR NICOTINE

Remove ink, paint, nicotine or felttip pen stains with white spitrit or turpentine. Always rinse thoroughly with lukewarm water and dry your worktop with a clean, dry dishcloth or kitchen paper.

# 3 STUBBORN STAINS AND METAL SCRATCHES

Use a abrasive sponge (with nylon lace) and a liquid abrasive. Wet the sponge so that the abrasive is sufficiently diluted and a polished surface cannot be damaged. Always treat a larger surface, as intensive use on a small surface can lead to a difference in gloss. Always rinse thoroughly with lukewarm water and dry your worktop with a clean, dry dishcloth or kitchen paper. Have the stains, rings or scratches diminished, but not yet completely disappeared? Then repeat this process. This treatment is not for the daily maintenance of your worktop!

Note: NEVER use hard abrasives such as steel wool, sandpaper or diamond. They can permanently damage the worktop surface!



Never allow liquids to dry. Do not leave fats or foods on the worktop for an unnecessarily long time.



Hot pans can cause thermal shock. Always use a coaster with hot objects.



Never cut directly on your worktop, always use a cutting board.



NEVER use aggressive cleaning agents such as paint remover, brush-, metal- or oven cleaners, chlorine, sink unblockers or other chemicals!



At a surface with structure more dirt remains. Thorough rinsing with clean water and rubbing dry ensures that no dirt remains in the structure of the surface.



## **EVORA CERAMICS CLEANER**

Evora Ceramic Cleaner (item no.290130) is a ceramic cleaner for periodic maintenance. It easily removes dirt and traces of use.

www.dekkerzevenhuizen.nl/shop

### More information!

Would you like more information and cleaning tips or get special offers for professional cleaners? Then check out:

www.dekkerzevenhuizen.nl/ maintanance