

TRADITIONAL MASONRY

granite quartz marble ceramic

CARE OF CERAMIC WORKTOPS

General Cleaning

To clean porcelain worktops, we recommend using warm soapy water and a washing-up sponge. To avoid watermarks, quickly wipe up liquid spills and splashes to keep the surface dry.

Removing Aggressive Stains

Thanks to the non-porous surface of porcelain, nothing will permanently stain it. However, deeper cleaning may occasionally be needed. We suggest using regular home cleaning products, such as Cif cream cleaner or Bar Keepers Friend. For dried spills, soak the area with hot water for several minutes before cleaning.

Don't Use Specialist Worktop Cleaning Products

There are many specialist worktop cleaners available that claim to enhance shine and protect your surface. However, we recommend avoiding these products for stone worktops, as they can lead to a build-up of chemicals on the surface that may cause damage over time.

Heat Exposure

Porcelain has a high-heat tolerance, so hot objects such as saucepans, baking trays, and electrical appliances can be placed directly on the surface without extra protection. Please take care touching areas that have just been exposed to hot objects, as heat may have transferred.

Avoid Scratches

Although porcelain is scratch-resistant, it is not scratch-proof. While it can withstand everyday scratches and scrapes, we recommend using a chopping board when cutting with sharp knives. This not only protects your worktops, but also your knives.

Avoid Knocks

Porcelain is tough but not indestructible. To prevent damage, avoid hard knocks on exposed areas, such as corners and edges as these are most prone to damage.

Your new Porcelain worktops will last a lifetime if cared for correctly