



DOSSIER COUNTERTOP
CLEANING &
MAINTENANCE



COUNTERTOP CARE

Stone Italiana surfaces are non-absorbent, but we advise removing any stains within 16 hours.

To keep your countertop in tip-top condition, we recommend paying careful attention to cleaning and maintenance.



PLEASE DON'T

- Use alkaline substances (bleach-based cleaning products or oven cleaners);
- Use alcohol or solvents;
- Use particularly abrasive cleaning pads;
- Use products containing hydrofluoric acid.



PLEASE DO

- Use SILICONE REFINER to smooth fresh silicone seals;
- Thoroughly clean the surfaces after installation;
- Use neutral detergents such as CLEAN&SHINE.

ORDINARY COUNTERTOP MAINTENANCE

By “**ordinary maintenance**” we mean all the various day-to-day cleaning operations. Maintenance is of vital importance as it allows the countertop to preserve its aesthetics and functional properties over time. When cleaning your countertop, only use neutral detergents that do not leave any residue and that do not damage the surface.

For day-to-day cleaning, we recommend **CLEAN&SHINE** or **DEEPCLEAN**.

WHAT THEY DO



CLEAN&SHINE

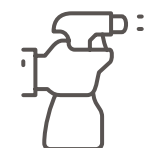
- Keeps the surface in optimum condition over time;
- Cleans effectively without damaging any of the contact surfaces;
- Can be used on all materials;
- CLEAN&SHINE can be used as part of HACCP protocols.



DEEPCLEAN

- Removes scale without leaving streaks or other marks;
- Deep-cleans all surfaces;
- Acidic detergent. Do not use on countertops with mother-of-pearl inserts.

HOW TO USE THEM



Step 1:

Spray the product on the surface, keeping the spray bottle upright and at a distance of 20-30 cm from the point of application.



Step 2:

Wipe the area with a soft cloth.

To use the products correctly, follow the instructions given on the labels.

SURFACE RESTORATION

Restoration interventions should be performed when the surface displays residues, streaks or scale.

We recommend using **DETERDEK PRO** for these operations.

WHAT IT DOES



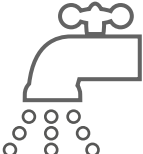
- Eliminates scale deposits;
- Removes the patina that can form on the countertop.

Yield: When diluted 1:5 in water, this product can clean up to 20m²/l.

HOW TO USE IT



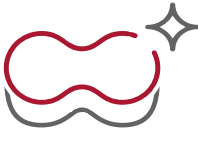
Step 1:
Wet the surface with normal water.



Step 2:
Dilute 1 part DETERDEK PRO in 5 parts water.



Step 3:
Apply the solution to the surface.



Step 4:
Leave for 4-5 minutes, then scrub the area with a Scotch Brite sponge.



Step 5:
Wipe off the residue and rinse with clean water.

To use the products correctly, follow the instructions given on the labels.

STAINS

SILICONE	ZEROSIL
CARBONATED DRINKS AND FRUIT JUICES	SR95
URINE/VOMIT	
COFFEE/WINE	
BLOOD	
INK/MARKER PEN	
NICOTINE	
HAIR DYE	
RUST	NORUST
SCALE DEPOSIT, ALUMINIUM MARKS	DEEPCLEAN O DETERDEK PRO
GREASE	CLEAN&SHINE
COFFEE'	
ICE CREAM	
BLOOD	
INK/MARKER PEN	
NICOTINE	
STAINS AND STREAKS	
HAIR DYE	
CRAYON	CLEAN&SHINE

Powerful alkaline detergents (ammonium, bleach, caustic soda, etc.) should not be used, especially for prolonged periods.

REVERSING WEAR AND TEAR TO RESTORE THE ORIGINAL LOOK

These are ad hoc interventions, to be performed when the surfaces have undergone mechanical or chemical damage leading to opaqueness and/or marks. For this kind of operation, we advise contacting a professional who can perform a complete restoration, or you can contact the Fila technical support service at consulenzatecnica@filasolutions.com.

To use the products correctly, follow the instructions given on the labels.



In the event of specific needs, contact:
 FILA - info@filasolutions.com
 STONE ITALIANA - assistenzacliente@stoneitaliana.com

FAQ - STONE ITALIANA COUNTERTOPS

CAN I CUT FOODS DIRECTLY ON THE SURFACE?

The material is abrasion-resistant, but we always recommended using a chopping board for cutting foods. The surface is SCRATCH-PROOF but metals can leave marks on it.

CAN I SET DISHES THAT HAVE JUST COME OFF THE HOB OR OUT OF THE OVEN DIRECTLY ON THE COUNTERTOP?

Quartz-based Stone Italiana materials can resist dry heat up to a temperature of 140°C, while Cosmolite® surfaces are heat-resistant up to 180°C. In order to cook foods properly, the various types of dishes and saucepans on the market reach very high temperatures, therefore, as with all kitchen countertops, hot saucepans, oven dishes and coffee pots should always be set on a heatproof mat and never directly on the countertop – the thermal shock could lead to the surface breaking apart.

COULD THE COUNTERTOP CHANGE OVER TIME?

No, Stone Italiana materials are made to stay the same over time – as long as the instructions provided by Stone Italiana for their upkeep are followed.

WHAT SHOULD I AVOID USING WHEN CLEANING THE COUNTERTOP?

- Strongly alkaline and acidic products in concentrated form;
- Powerful dewaxers, powerful detergents, products with a high solvent content, alcohol, acetone, alkaline products, stain removers;
- Detergents containing the active principle sodium hypochlorite, e.g. Amuchina. These could cause irreversible whitening on the surfaces;
- Detergents containing Marseille soap or silicone-based components (given on the label as polysiloxane);
- 'Wash and wax' products. These can form an opaque patina which dirt can penetrate on GLOSSY surfaces, and cause irreversible whitening on TEXTURED surfaces.

DO THE SURFACES NEED TO BE DISINFECTED?

Stone Italiana materials have almost zero absorbency, so dirt does not get trapped in them; stains can be removed by using a simple detergent, while the bacteria on the surface can be easily eliminated using disinfectants that do not contain sodium hypochlorite. Cleaning products can be used diluted.



ISO 9001
ISO 14001
ISO 45001

Certificato n° 30700767 QM15
Certificato n° 30700767 UM15
Certificato n° 30700767 OHS18



SEE OFFICIAL LISTING



STONE ITALIANA S.P.A.

SURFACE DESIGN AND TECHNOLOGY SINCE 1979

Via Lavagno, 213 - 37040 Zimella - Verona Italy
stone@stoneitaliana.com - www.stoneitaliana.com - www.cosmolite.com
Tel +39.0442 715715 - Fax +39.0442 715000