

Everlasting beauty

CARE INSTRUCTIONS FOR YOUR KITCHEN WORKTOP



Your guide for everlasting beauty

Congratulations on your new kitchen worktop!
You have chosen a product that will be with you for decades. To ensure that you enjoy your investment for a long time, this brochure contains everything you need to know for optimal care.

Why proper care is so important

Every material has its own characteristics and needs. What is ideal for natural stone may not work with Quartzstone®2.0 or ceramic. With the right know-how, you can not only preserve the beauty of your kitchen worktops, but also their value.



PRO TIP



Use Akemi **Crystal Clean Spray**. This **daily cleaner** is particularly suitable for light soiling, making it ideal for everyday use on your worktop. You can order the product from us.

General care instructions – applicable to all materials:

- ✓ Always place hot pots and pans on mats.
- ✓ Never cut food directly on the worktop – use a chopping board.
- ✓ Remove stains (oil, wine, lemon juice, etc.) immediately to avoid permanent discolouration.
- ✓ Do not use aggressive cleaners or acid-containing products (e.g. limescale remover, bleach).
- ✓ Perform everyday cleaning with a damp cotton cloth, using mild washing-up liquid if necessary, then wipe dry.
- ⚠ **WARNING:** Microfibre cloths can leave small scratches on dark or polished surfaces.

Our service for you

Please feel free to contact us if you have any questions.
Visit us at steinform.ch or contact us.

Tel. +41 55 464 31 00
E-mail: service@steinform.ch

Natural stone – timeless elegance.



Natural stone is a million-year-old natural product with unique properties. Each slab tells its own story with its characteristic veining, colour gradients and natural inclusions. These individual features make your kitchen worktops unique.

Basics of natural stone care

The soiling adhesion of natural stone depends on its surface structure. The rougher the surface, the greater the potential for soiling to adhere. Thankfully, with proper care and the right products, all typical everyday stains can be easily removed.



Important:

Always use a soft cotton cloth. Avoid paper towels and scouring sponges as these can scratch the polished surface of the stone.

Stain removal for granite, marble and more

Grease spots (most common source of staining in the kitchen)

- ⇒ **How they are created:** Frying pan spatter, oil stains from daily use
- ⇒ **Instant treatment:** Remove with a cotton cloth, hot water or hot soapy water to prevent oil and fat permeating the stone. Our daily cleaner can also be used for this purpose. **Recommendation:** Wear gloves.
- ⇒ **For very stubborn stains and soiling:** Use Akemi Stone Cleaner (follow the instructions) or order our cleaning service. We would be happy to prepare a quote for you.

Lime spots (often occurring with water contact)

Consequences of using the wrong cleaning products:

- ⇒ Loss of shine and colour changes (usually irreparable)

Correct treatment:

- ⇒ Polished surfaces: Clean carefully with fine steel wool or a razor blade
- ⇒ Unpolished surfaces: Much more difficult
 - Professional help recommended



Number-one rule:

Never use limescale removers! Many natural stones have a natural lime content.

Abrasion spots (material from kitchen appliances)

- ⇒ **How they are created:** Rubber or metal from kitchen appliances sticks to the stone
- ⇒ **Characteristics:** Mostly superficial, but firmly adhesive under pressure
- ⇒ **Treatment:** Try using a cotton cloth and daily cleaner
- ⇒ **For stubborn stains:** Suitable scouring agents can be used (e.g. OecoPlan Putzstein), but take care to avoid surface damage. Always test first in a small, not easily visible place!
- ⇒ **Recommendation:** In case of doubt, professional cleaning by our service technician is the best option.

The right cleaning product – expertise is crucial

Only use products designed for natural stone. General cleaning agents or household products can cause discolouration or other damage due to their chemical composition – even if the product description suggests otherwise.

Soiling (daily cleaning)

- ⇒ Daily cleaner for polished and unpolished surfaces
- ⇒ **Application:** Spray on → leave to sit for a short while → wipe off with cotton cloth

Monthly cleaning and care

- ⇒ Triple-effect care spray with special formula
- ⇒ **Application:** Follow the instructions carefully



PRO TIP

Akemi **Triple Effect** is ideal for cleaning, impregnation and gloss renewal of natural stone.

You can order the product from us.

Long-term protection

- ⇒ **Impregnation:** Renew every 2–3 years
- ⇒ **Purpose:** Protects against penetrating liquids and stains
- ⚠ **Warning:** Do not seal – the natural stone should remain porous and breathable.

Quartzstone®2.0 – versatile elegance.



Quartzstone®2.0 and other composite worktops combine the best of both worlds: 95% natural quartz meets modern processing technology. The result is a practically poreless, resilient surface. Your Quartzstone®2.0 worktop is designed to last for decades. With proper care, its beauty will remain practically unchanged.

Our tips

The five-minute solution:

- ⇒ Wipe, dry, done. Quartzstone®2.0 is so easy to clean that hot water and a soft cotton cloth are usually sufficient.

For stubborn stains:

- ⇒ Mild washing-up liquid and hot water effectively remove almost all soiling.

Recommendation: Wear gloves.

Surface-specific care

High gloss surfaces:

- ⇒ These elegant surfaces require gentle treatment. After cleaning, polish with a soft cotton cloth for a streak-free shine.

⚠ **WARNING:** Microfibre cloths can scratch the surfaces.

Matte surfaces:

- ⇒ More durable in everyday use, but show fingerprints more clearly. For dried-on stains, a cleaning stone can also be used – always work over a large area in circular motions, without applying pressure.

Ceramic – practical elegance.



Ceramic impresses with its versatility and timeless aesthetic, especially in the kitchen. Renowned manufacturers such as Marazzi rely on sustainable production techniques and use up to 40% recycled materials, which reduces their ecological footprint. Ceramic worktops are robust, durable and easy to clean.

Our tips

Daily cleaning

- ⇒ Remove normal dirt with hot water, mild washing-up liquid or glass cleaner.

Lime spots from water

- ⇒ Apply glass cleaner and wipe off with a clean kitchen cloth. For stubborn stains, let a gentle limescale remover sit for 1 minute, then rinse with water.

Recommendation: Wear gloves.

Silicone stains

- ⇒ Use a plastic scraper and some alcohol. Rinse thoroughly with hot water.

Recommendation: Wear gloves.

Stubborn stains:

- ⇒ Use a commercially available cleaning stone (citric acid paste). Rub the entire worktop with a wet sponge and a lot of foam, using gentle movements. Cleaning stones may only be used on matte surfaces. Rinse thoroughly with plenty of clear water.

Care at a glance

An overview of the main recommendations – applicable to all stone materials:



- ⇒ Clean surfaces with a soft cloth, hot water and, if necessary, mild detergent
- ⇒ Use coasters and chopping boards
- ⇒ Remove stains immediately (oil, coffee, wine, etc.)
- ⇒ Renew impregnation every 2 to 3 years (natural stone)



- ⇒ Do not use acid-containing or aggressive cleaners
- ⇒ Do not use metal sponges or abrasive pads
- ⇒ Do not cut directly on the worktop or place hot objects on it
- ⇒ Do not seal – the natural stone should be able to breathe

Professional cleaning products for your home

With Akemi’s tried-and-tested products, you can care for your kitchen worktop like a professional – easily, safely and effectively.

Further information:



Our locations

Steinform Kistler AG

Industriestrasse 33
CH-8864 Reichenburg
Tel: +41 55 464 31 00
E-mail: inform@steinform.ch

Steinform Kistler AG

Industriestrasse West 6
CH-4613 Rickenbach
Tel: +41 62 510 25 70
E-mail: withte@steinform.ch



steinform.ch/en

Steinform Kistler SA

Avenue Eugène-Burnand 13
CH-1510 Moudon
Tel: +41 26 422 33 33
E-mail: romandie@steinform.ch