

MAINTENANCEADVICE

Inox (stainless steel) is a low-maintenance material for the kitchen. To keep the countertop beautiful, proper use and regular cleaning is necessary. That is why these tops come standard with special Inox cleaner. With the following tips you will have years of pleasure from the top.

1 DAILY MAINTENANCE

Wipe your countertop daily with Inox Cleaner (art.no. 290128) or with detergent. Always rinse well with lukewarm water, and dry your countertop with a dry, clean fiber cloth. Rinsing and drying is essential; it ensures that remaining dirt and any soap and water residue are absorbed

2 SPECIFIC STAINS REMOVE

Fat and oil residues

(shiny or brown spots)
Stains (grease, coffee, tea, red wine) can be treated with Inox Cleaner. Allow the cleaner to soak in and then clean your top with a slightly damp cloth or melamine sponge. Rinse with lukewarm water and dry thoroughly again.

Lime stains can be removed with cleaning vinegar. Rinse well with lukewarm water and dry the top completely. Be careful here with limestone and marble, limestone, etc.

3 STUBBORN STAINS REMOVE

Ink, paint, nicotine or marker stains can be removed with benzene or turpentine. Rinse with lukewarm water and dry the sheet well. Remove stubborn stains For more stubborn stains (from e.g. hydrochloric acid, S39, Dunclan, cement and tile cleaner, drain unblocker, silver polish and chlorine) treatment several times. Also, do not use harsh abrasives such as steel wool, sandpaper or diamond. This is because they can damage the countertop surface.



INOX (STAINLESS STEEL) CLEANER | ARTICLE: 290128

Stainless steel cleaner, specially developed to protect metal surfaces. Ideally suited for the treatment of stainless steel, which can be polished to a high gloss. You can order this cleaner online at www.dekkerzevenhuizen.nl/shop

More information

Want to learn more about maintenance, cleaning tips or order professional cleaners? Then check out: www.dekkerzevenhuizen.com/maintenance



Never let liquids dry out. Do not leave fats or foods on the kitchen countertop unnecessarily long.



Always use a trivet near hot objects.



Never cut directly on the kitchen worktop; always use a cutting board.



Never use aggressive cleaners such as paint strippers, brush, metal or oven cleaners, chlorine, sink de-stoppers or other chemicals!



Textured kitchen countertops leave more dirt behind. Rinsing well with clean water and rubbing dry ensures that no dirt remains in the textured surface.

Inox kitchen countertops are available through Dekker Zevenhuizen BV, Postbus 11, 2760 AA Zevenhuizen For warranty conditions, visit www.dekkerzevenhuizen.nl/warranty