# **MAINTENANCE**ADVICE

Fenix<sup>®</sup> is a low-maintenance material for the kitchen and bathroom. To keep the kitchen countertop beautiful, proper use and regular cleaning is necessary. The tips below will help you enjoy your kitchen countertop for years to come.

#### DAILY MAINTENANCE

Wipe the kitchen countertop daily with a dishcloth and a detergent. Always rinse well with lukewarm water and dry the kitchen countertop with a clean, dry dishcloth or kitchen paper. This will absorb remaining dirt and any soap and water residue.

#### Periodic maintenance

To easily remove dirt and use marks, you can also use the cleaning spray from the Fenix under-maintenance kit. This product is available in the online shop. Always rinse well with lukewarm water and dry the worktop with a clean, dry dishcloth or kitchen paper.

# **2** REMOVING SPECIFIC STAINS

## Grease, coffee/tea or red wine (shiny or brown spots)

Let the Fenix cleaning spray or a clean lather of some dish soap soak in for a while until the dirt begins to react. Then treat with a melamine sponge. Moisten it slightly and then squeeze it for enough friction. Always rinse well with lukewarm water and dry the kitchen surface with a clean, dry dishcloth or kitchen paper.

#### Hard water stains

(dull white or brown spots) Let the cleaning vinegar soak in for a while. Then treat with a melamine sponge. Moisten it slightly and then squeeze it for enough friction. Always rinse well with lukewarm water and dry the kitchen worktop with a clean, dry dishcloth or kitchen paper. Be careful here that cleaning vinegar cannot come in contact with marble or limestone.

#### Ink, paint or nicotine

Remove drawn-in stains from ink, paint, nicotine or felt pen with benzene or turpentine. Always rinse well with lukewarm water and dry the kitchen worktop with a clean, dry dishcloth or kitchen paper.

#### REMOVE STUBBORN STAINS

Use a dry melamine sponge. Friction will remove the dirt. Always rinse well with lukewarm water and dry the kitchen worktop with a clean, dry dishcloth or kitchen paper. Are the stains or circles lessened but not yet completely gone? Then repeat this process. This treatment is not for the daily maintenance of the kitchen countertop!

#### Attention

- > Never use hard abrasives such as steel wool, sandpaper or diamond. They can permanently damage the kitchen countertop surface!
- > Work away (small) scratches with a dry melamine sponge. Friction creates heat. This activates thermal recovery.

### Fenix<sup>®</sup> maintenance kit

Fenix<sup>®</sup> maintenance set (art.no. 290129) contains a cleaning spray, a melamine sponge, a microfiber cloth and cleaning instructions. You can order this cleaner online: www dekkerzevenhuizen.com/shop

#### More information!

Would you like more information and cleaning tips or read about special offers from professional cleaners? Then visit: www.dekkerzevenhuizen.com/maintenance



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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!

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







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