



Features of Neolith

Neolith countertops are fairly easy to clean, as food scraps and deposited waste cannot penetrate the material, so it guarantees good hygiene. For most cases, only a **damp cloth** is sufficient for cleaning.

Stains created by food and substances generally used in kitchens (e.g. lemon juice, vinegar, olive oil, wine and coffee) are easy to remove.

Even highly aggressive cleaning agents, such as oven cleaners do not affect the surface of Neolith.

Another advantage of its production process is that **Neolith is heat resistant**. Hot pots or pans do not discolor nor damage the surface.

Special consideration with the ceramic knives:

Ceramic knives may scratch Neolith's surface in every finish, the same way they scratch other surfaces of the same product category and other categories.

Special consideration with edges:

Neolith is a highly performing material resistant to stains, heat, UV rays, scratches, and more. Nevertheless, as with all products within the sintered category, it requires special attention to avoid heavy impacts around the edge-area of a countertop that could cause chipping.

Everyday cleaning

Use a microfiber cloth to remove dust from the surface. Clean your Neolith countertop daily if necessary.

Neolith countertops can be washed with warm water, to which a detergent can be added, used in the dose recommended by the manufacturer. (Avoid products containing hydrofluoric acid and its derivatives). Rinse with warm water and dry with a cloth or similar.

If liquids are spilled, it must be dried immediately. The faster you clean and dry spills, the easier it is to remove stains.

It is not advisable to use waxes, oily soaps, impregnating agents or other treatments (hydro-oil repellent) on the product, because its application is not necessary at all.

Some of the detergents currently on the market contain waxes or polishing additives that, after several washes, **can leave an oily film** on the surface of Neolith.

Do not hit your Neolith countertop with a blunt and heavy objects. It could chip or even break (the edges are the most sensitive to physical damage).

TIP:

During treatment, closely examine the spot. If the spot is still there, but is lighter or reduced, you know the treatment is working. Keep applying until the stain is completely gone.



Suggested detergents to clean general stains

Some products may not be removed by normal cleaning operations and specific procedures must be used, depending on their nature. The amount of time the substance remains on the surface is very important, as it is advisable to clean the area as soon as possible. This will prevent it from drying out and allows to be cleaned easily.

Here are some of the substances listed for removing stains.

| Types of Stains | Types of detergents |
|--------------------|---------------------|
| Grease | Alkaline / Solvent |
| Oil | Solvent |
| Ink | Oxidant / Solvent |
| Rust | Acid |
| Lime | Acid |
| Cement | Acid |
| Wine | Alkaline / Acid |
| Coffee | Alkaline / Solvent |
| Rubber | Solvent |
| Plaster | Acid |
| Epoxy glues | Solvent |
| Candle wax | Solvent |
| Iodine | Oxidant |
| Blood | Oxidant |
| Ice cream | Alkaline |
| Resins | Solvent |
| Fruit juice | Oxidant |
| Permanent marker | Solvent |
| Aluminum scratches | Acid |

Acid: Acidic cleaning products: descalers, cement removers...

Alkaline: Basic cleaning products: ammonia, degreasers...

Solvent: Universal solvent, thinner, turpentine, acetone, alcohol...

Oxidant: Diluted hydrogen peroxide or bleach...

Warnings:

Always follow the manufacturer's recommended dosage and time.

NEOLITH



Cleaning and Maintenance Guide

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