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www.brachot.com**CERAMIC (UNICERAMICA) KITCHEN WORKTOPS**
HOW TO KEEP YOURS LOOKING GREAT

HOW CAN I MAINTAIN MY CERAMIC KITCHEN WORKTOP?

Ceramic kitchen worktops are manufactured with high-quality raw materials that are put under extremely high pressure and baked at a very high temperature. This creates a hard, non-porous material that is resistant to high temperatures and UV radiation: perfect for kitchen worktops. You can achieve the best long-term results by maintaining your countertop properly, which is not difficult or labour intensive.

STEP 1

Use **Lithofin KF HyClean** for daily maintenance. This maintenance cleaner has been specially developed for removing greasy dirt from ceramic worktops.

STEP 2

Thoroughly clean the kitchen worktop regularly with **Lithofin KF ClearTop** and then use **Lithofin KF HyClean** again for daily maintenance.



TIPS

- Don't use too much water. A gentle rub with a damp cloth is sufficient.
- Never scrub with abrasive materials to clean dirt that is hard to remove.
- Always follow the instructions on the packaging of the maintenance products.

Read the material's technical sheet on www.brachot.com.

FREQUENTLY ASKED QUESTIONS

There are some white limescale rings on my kitchen worktop. How can I get rid of them?

Put some Lithofin KF ClearTop on a kitchen sponge and rub gently and continuously until the limescale rings disappear. Do not use abrasive materials to achieve the desired result more quickly, as they may damage the worktop.

There are some small stains or grease smudges on my kitchen worktop. How can I get rid of them?

These are often superficial stains or a superficial layer of a used maintenance product. Normally all you need to do is clean the entire surface with a damp cloth. Regularly use Lithofin KF HyClean for a thorough clean.