

COUNTERTOP CARE & MAINTENANCE GUIDE:

Natural Marble/Cultured Marble:

DO's and DON'Ts

1. Do keep the countertop as dry as possible.
2. Do keep the artificial marble top clean and away from acidic (ex. citrus juice, vinegar, and wine) or oily substances (ex. edible oil, butter, and cream).
3. Do prevent strong chemicals from contacting the top surface of the artificial marble tops.
4. Do avoid exposure to strong chemical articles, like additive metal abluent, and stove abluent as they can damage the countertop.
5. Do not place high-temperature objects directly on artificial marble for a long period (ex. a fresh hot cup of coffee).
6. Do not place high-temperature appliances directly on the artificial marble as it will damage the stone (ex. Iron).
7. Do not scratch the top of the artificial marble top using any sharp items or tools.
8. Do not drop objects onto the countertop to avoid external damage.
9. Do not expose the countertop with methylene chloride, acetone (nail polish remover), or any weak/strong acid abluent.
etc.Recommend to use mild dish soap with an equal amount of warm water to wash the artificial marble top.
10. Do not clean the countertop with a cleaning product containing acetone (like methylbenzene, alcohol, or acid).

Ceramic Guide:

1. For everyday cleaning do wipe down the countertop with a damp cloth or paper towel. If needed, a small amount of non-bleach or non-abrasive cleanser can be used to clean.
2. Avoid waxes, bleaches, oils, nail polish remover, and high PH cleansers.



WARNING

This product can expose you to chemicals including formaldehyde, which are known to the State of California to cause cancer. For more information go to www.P65Warnings.ca.gov.



WARNING

Bleach and ammonia are harmful to artificial marble top.



WARNING

Strictly keep strong chemical articles away from artificial marble top.Recommend to use mild suds to wash the artificial marble top.