



Porcelain Cleaning and Care Guide

Congratulations on your choice of a Porcelain benchtop. You have selected a beautiful and extremely durable product that will retain its good looks.

Large format porcelain slabs are made by mixing refined clay, quartz, and feldspar into a fine powder, pressing it with heavy industrial machines, and firing it in long kilns at over 1,200°C. To ensure your Porcelain benchtop retains its beauty please follow these guidelines.

General Cleaning

Simply wipe the surface with a damp cloth and mild detergent. To degrease, use a non-abrasive cleaner such as Ajax Stone Safe Spray & Wipe then wipe with a clean damp cloth. Alternatively you can use glass cleaner then buff it dry with a microfiber cloth. It is good hygienic practice to wipe up spilt liquids and food immediately.

For a deeper clean

Use The Pink Stuff (available from supermarkets and hardware stores). Simply follow the directions on the container but ensure you use this with plenty of water. Wipe in a wide, circular motion, clean the excess away with warm clean water then gently buff dry with a clean, dry towel or micro fibre cloth to avoid leaving a streaky appearance.

Prohibited chemicals

The use of non pH neutral chemicals is prohibited. Do not use or spill bleach, caustic soda, Draino, oven cleaners or paint strippers on your Porcelain benchtop. If you do spill any of these on your porcelain benchtop then please mop it up straight away to avoid any long term damage.

Heat protection

Porcelain benchtops have very high heat resistance; however they are not heat-proof. Sudden temperature changes can cause Thermal Shock which will result in a cracked benchtop. It is best to place a heat pad or trivet underneath pots and pans.

Chips and damage

Take particular care not to damage the edges of your Porcelain benchtop as strong impacts around the edges can cause chips which are not always possible to repair. Porcelain surfaces are scratch resistant but not scratch proof and we at Architectural Stone Co recommend never cutting food directly on the countertop, use a cutting board. Be particularly careful with ceramic knives on your porcelain benchtop. Do not drag objects across the benchtop.



The Pink Stuff — available from supermarkets and hardware stores.