

Cleaning and maintenance

Cleaning should be limited to immediately rinse the spills off the surface and dry with an absorbent cloth. For daily cleaning use only a damp cloth with water and soap.

For embedded stains, pour warm water on the stain then wait till it "loosens" and finally rinse or remove with a clean cloth.

Avoid using pads, rough sponges and steel wool. TheSize recommends using a blue pad: made with soft fibers, suitable for cleaning of glass, kitchen appliance and nonstick frying pans.

Do not use caustic soda or products with a pH greater than 11. If you use bleach, rinse with plenty of water and never leave it in permanent contact with the Neolith polished surface. Avoid cleaning the surface with abrasive cleaners such as Cif Cream (Soft Scrub Cream Cleansers).

Use pads, cloths, napkins and glass coasters to place cooking pots or other kitchen hardware on the surface.

Never cut food directly on the counter, use a cutting or chopping board.

Do not pull or drag kitchenware, pans and appliances on the counter.



NEOLITH
EXTRAORDINARY SURFACE

THE SIZE SURFACES S.L.
P.I. Camí Fondo, Supoi 8. C/ Íbers, 31
12550 Almassora - Spain
P: +34 964 652 233
info@thesize.es
www.neolith.com



CLEANING AND
MAINTENANCE GUIDE

POLISHED FINISH

NEOLITH
EXTRAORDINARY SURFACE

The Polished finish adds shine, depth, a reflection that stands out for its complete flatness and a touch of elegance. This finish creates amazing effects and grants a touch of sophistication and class to the space where it is applied.

Characteristics of Polished Finish

Neolith Polished surfaces stand out for its aesthetic features. In order to achieve such degree of glossiness the most fine raw materials and technology are employed; and unlike other Neolith finishes (Satin, Riverwashed, Silk), special consideration needs to be taken when it comes to the use of chemical cleaning agents and scratch-aggressions.

Several tests have been conducted to verify the durability and suitability of Neolith Polished surfaces for countertop applications. The results proved that it does not stain and its hardness equals the quartz' hardness.

Furthermore, thermal shock tests have been carried out (pan with hot oil at 180°C) to prove that the Polished finish withstands extreme heat conditions without fading nor cracking.

However, chemical resistance of the polished finish is slightly lower than in other finishes and strong-base products can affect the surface and turn into a loss of glossiness.



Cleaning Products

Suitable:

- Oven cleaners
- Degreasers
- Ammonia
- Solvents

Not suitable:

- Abrasive cleaners
- Abrasive sponges
- Bleach
- Ferrokit
- Hydrofluoric Acid
- Scrub Cleaning Creams (CIF brand)

* To clean a polished countertop, we recommend using soapy water and a damp cloth. If there are stains encrusted/dry, you have to soak the stain with suitable detergent and wait to rub with a damp cloth.

NEVER USE: FERROKIT, an stain remover of iron oxide for fabric that contains among other compounds, hydrofluoric acid, **DAMAGING THE COUNTERTOPS.**

*** 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.

Neolith Polished Finish Applications

Suitable:

- Countertop
- Cladding, interior and exterior
- Interior flooring with exclusively pedestrian traffic of low intensity, not communicating with the outside

Not suitable:

- Outdoor flooring (Abrasion by dust)
- Interior flooring with medium or high traffic. (Slippery, abrasion by transit)
- Sinks (Impacts, Chafing)

