

For ordinary cleaning, a cloth dampened with water and neutral soap is perfectly adequate. For more persistent or burned-on stains, we recommend moistening the dirt with hot water (to soften any residues) and then rinsing or removing with a clean cloth. It is also preferable to use a sponge with soft fibers of the type normally used for cleaning glass, ceramic and glassware in general. Particularly abrasive sponges or steel wool must be avoided at all costs.

Locelain recommends against treating the slabs with caustic soda or products with a pH value above -1. If bleach is used, rinse with plenty of water and never leave the product to remain in contact with the surface of the Locelain slab.

For the correct maintenance of the slabs, Locelain recommends that you abide by the following precautions:

- Always use pan stands, coasters and napkins;
- It is wise not to cut foods directly on the countertop but to use chopping boards for this purpose;
- Never drag household appliances made of steel across the countertop, as this may leave steel stains;
- Never use ceramic knives directly on the countertop.

Cleaning products

This cleaning agent table is for reference, depending on stain source's exposure time and concentration, cleaning result might be vary. Please test it with spare Locelain pieces before applying on installed kitchen top.

TYPES OF DETERGENT	SOLVENTS (bleach, turpentine, acetone, trichloroethylene, nitro thinner)		ACIDS (muriatic acid, hydrochloric acid, phosphoric acid)		ALKALINE-BASED DETERGENTS (professional alkaline detergents)	
	Matt-Stain	Polished	Matt-Stain	Polished	Matt-Stain	Polished
Beer				●	●	
Coffee		●				
Lime scale			●	●		
Tar	●	●				
Concrete			●	●		
Candle wax	●	●				
Coca Cola		●				
Glue	●	●				
Chewing gum	●	●			●	
Rubber marks	●	●				
Grease, Oil					●	●
Ink	●	●				
Nicotine	●	●				
Felt-tip pen	●	●				
Tomato		●				
Resins	●	●				
Rust			●	●		
Nail varnish	●	●				
Cigarette burns			●	●		
Tea		●				
Wall paint	●	●	●	●		
Red wine		●				