



# Königstone

## Cleaning Tips



### Daily maintenance

Spray a stone work surface cleaner (made for non-porous engineered stone) directly onto the surface and wipe off with a dry clean cloth. Alternatively wipe over using a damp cloth with a neutral detergent (such as washing up liquid) or an anti-bacterial spray.

If any stains need further attention, allow the cleaner 30 seconds contact time before wiping and rinsing.

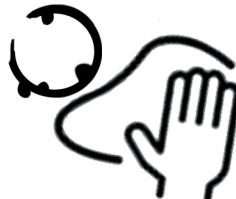


### Removing stubborn marks

Wet a magic eraser and wipe over the mark with light circular motions. Alternatively apply a cream cleaner such as Cif to the surface, using light circular motions with a non-abrasive scouring pad.

# KönigZero care guide

## Worktop Care Tips



**Clean up spills as they happen**  
For ease of removal, we recommend to wipe off any spills as soon as they happen.



**Use a chopping board**  
We advise to use a chopping board rather than cutting directly on the surface. Engineered stone is harder than metal so sharp objects such as knives may leave a metal residue on the worktop.



### Avoid harsh chemicals with a high or low Ph

Never let products that are very acidic (e.g. Hydrogen peroxide) or alkaline (e.g. caustic oven cleaner) come into contact with your engineered stone surface. If contact occurs rinse immediately with clean water.



**Thoroughly dry any standing water**  
To avoid deposits of limescale, dry any water, particularly by taps, sinks and drainer grooves.



### Use heat protection

Always place items from the oven or hob onto heat pads or stands to protect the surface. Although engineered stone has a high heat resistance, a sudden change in temperature can cause thermal shock.



### Avoid impact from hard objects

Care should be exercised to prevent striking the surface with any hard or heavy objects. Engineered stone is hard and durable but is not indestructible and will be most vulnerable on leading edges and sink cut outs.