## CARE & MAINTENANCE HANDBOOK





#### **Daily Cleaning Instructions**

Pristova surfaces are made for easy maintenance and enduring beauty. For regular cleaning, simply use warm, soapy water with a mild detergent and a soft, damp cloth. Alternatively, use a Daily Surface Cleaner that is quick and effective to clean. To preserve the quality of the surface, avoid using dishcloths which may transfer residues.

Note: Pristova surfaces are non-porous and do not require polishing or sealing. Refrain from aggressive scrubbing to maintain the finish.

### Recommended Pristova Cleaning Products

Maintain the pristine condition of your solid surfaces with these products:

- Daily spray cleaner
- · Dishwashing liquid and water



#### **Stain Removal Guide**

Tackling common kitchen spills is straightforward with our guidelines:

- Use spray cleaner for general stains such as red wine, beetroot, coffee/tea, food colourings, oils, and adhesives.
- For persistent stains, apply Isopropyl Alcohol.
- For materials like dried food or nail polish, gently scrape away excess with a blade.
- If scratch marks appear, gently rub with surface cleanser using the soft side of a nonscratch scrubber and rinse thoroughly.
- For extremely stubborn stains, a gentle application of household bleach can be effective; however, always rinse immediately afterward.

#### **Food Preparation**

To prevent damage to both your knives and the benchtop, always use a cutting board for food preparation. Direct cutting on Pristova surfaces is not recommended.





#### **Special Considerations**

Our Innovative Finish, like all Pristova solid surfaces, offers the same resistance to stains and scratches. While this matte finish may require more frequent cleaning, it is simple to maintain using daily cleaner for regular upkeep. For inground stains it is recommended to contact your Pristova contact and request a repolish.

#### **Heat Resistance**

Pristova surfaces are heat resistant but should be protected from extreme temperatures. As a general rule, if you can't hold the item due to heat for more than a few seconds, it's too hot for the surface. Use a wooden chopping board or a trivet to protect the surface from hot pots and pans.

# **Contact Information**

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