

CARE & MAINTENANCE

12mm BELLA SERIES PORCELAIN PANELS

Congratulations on the purchase of your Bella Series Porcelain Panel which is manufactured from 100% natural minerals, care and maintenance will keep your surface in a pristine condition for years to come and is easily achieved.

Bella Series Porcelain Panels are characterized by the high chemical inertia and resistance to dirt and stains, do not require any use of surface impregnating treatments while also benefiting from high firing temperatures and the use of top-quality raw materials, creating a waterproof surface with minimal water absorption.

Nevertheless, it is always good practice to remove any spillages whilst fresh, avoiding surface encrustations by simply cleaning the surface with only a sponge and water to remove any deposits of liquids (e.g. coffee, tea, red wine).

"Cleanability" refers to a material's capacity to effectively remove dirt and dust from its surface, ensuring necessary hygiene standards. This capability is closely associated with surface compactness, impermeability, and the material's resistance to chemicals, all of which contribute to the exceptional cleanability of Bella Series Porcelain Panels.

ROUTINE CARE & MAINTENANCE

Bella Series Porcelain Panels require no sealing, just routine care and maintenance. For daily cleaning of the surface, the use of a neutral detergent of non-bleach, non-abrasive cleaners together with warm water and a damp cloth or sponge is normally sufficient. Liquid spills including fruits, vegetables, food colourings and curries should be wiped up and cleaned with a mild detergent and water immediately after detection. Avoid cleaners with wax or polishing agents as they could leave a greasy film on your surface.

PERSISTENT STAINS

If the above cleaning is not sufficient to remove the most persistent encrustations, it is possible to use alkaline products. Please contact Lusso Group for further advice.

HEAT RESISTANCE

Heat resistance is extremely important for a kitchen work surface since the frequent contact with hot pans, hot oven trays or utensils could, in some cases ruin the surface finish. Bella Series Porcelain Panels are resistant to high temperatures and thermal shock, accidentally leaving items such as curling irons, hot pots etc. directly on your porcelain for a longer period will not damage your surface. Like any surface, care should be taken not to abuse the product, protective trivets and heat pads should always be used underneath cookware such as skillets, saucepans, pots, or dishes when removing hot items directly from any heat source (oven cooktop or microwave) and placing onto the surface.

PREVENTING SCRATCHES

Due to intensive use, a kitchen worktop runs the risk of scratches and marks caused by pointed or sharp objects and by commonly used rough items. A hard, resilient surface has been designed to withstand normal daily use and whilst it is resistant to scratches, cuts and chipping, cutting directly on the porcelain should be avoided and the use of cutting boards will help to ensure the long-lasting beauty of the surface. Porcelain tiles are unquestionably the hardest material among those on the market and due to their innate resistance, are an excellent choice to prevent this sort of damage.

Avoid extreme manual or mechanical impacts such as hammering and avoid any use of ceramic knives or tooling as it will cause damage to your surface.

CHEMICALS

There are some strong chemicals and solvents that can cause damage to the Bella Series. Paint remover, paint and stain strippers, nail polish removers, bleach, furniture cleaners, oil soaps, permanent markers or inks, oven cleaners, drain cleaners, hydrofluoric acids and chemicals with high alkaline pH levels are examples of products that could damage the surface. If a strong chemical or solvent encounters your surface, rinse immediately with plenty of water then follow with normal cleaning procedures.