

CARANTO<sup>®</sup>KER

CERAMIC STONE

**USE AND  
MAINTENANCE  
MANUAL**



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## **Ceramic stone**

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## DESCRIPTION OF THE PRODUCT

Ceramic surfaces are obtained by mixing natural raw materials (kaolin group minerals, quartz and feldspar) atomised and toughened by baking at extremely high temperatures.

Because ceramic materials do not contain resins or organic additives, polymerisation does not occur. The surface of worktops is hygienic and can come into direct contact with food.

The following should not be considered as being manufacturing defects:

- a small spots on the surface of tops are due to the natural composition of the ceramic pastes.
- slight "chiaroscuro" variations in the colour of the panels, which occur in the normal production process.

Please note that there may be differences in the shades of any replacements due to old slabs being used with new ones from different production batches.

## CHARACTERISTICS OF CERAMIC MATERIALS



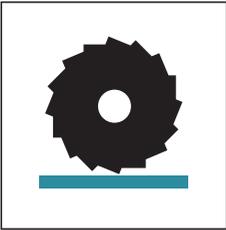
Ceramic surfaces come in a wide range of colours, shades and finishes.



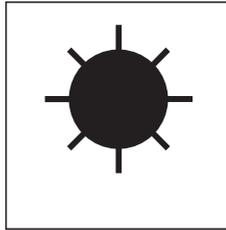
Totally natural ceramic materials are ecologically sustainable and non-toxic.



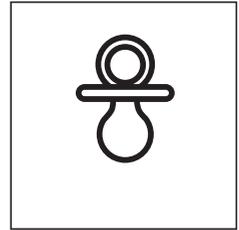
Ceramic surfaces do not absorb liquids.



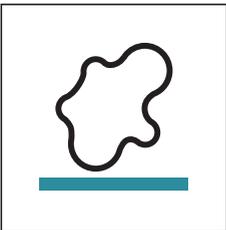
Ceramic surfaces are scratch resistant.



Ceramic surfaces are heat resistant.



Ceramic surfaces are hygienic.



Ceramic surfaces are stain resistant.

## PHYSICAL AND MECHANICAL PROPERTIES

PROPERTIES	EN	RESULTS	
APPARENT DENSITY	ISO 10545.3	2,35 g/cm <sup>3</sup>	
WATER ABSORPTION	ISO 10545.3	≤0,1%	
RESISTANCE TO BENDING	ISO 10545.4	48 N/mm <sup>2</sup>	
RESISTANCE TO ABRASION	ISO 10545.6	140 mm <sup>3</sup>	
RESISTANCE TO THERMAL SHOCK	ISO 10545.9	RESISTANT	
RESISTANCE TO IMPACT	ISO 10545.5	> 0,83	
LINEAR COEFFICIENT OF THERMAL EXPANSION	ISO 10545.8	6,5 X 10 <sup>-6</sup> °C <sup>-1</sup>	
RESISTANCE TO CHEMICAL PRODUCTS	ISO 10545.13	<b>A</b> (DARK MARQUINA LUCIDATO B)	
RESISTANCE TO FREEZING AND THAWING	ISO 10545.12	RESISTANT	
DIMENSIONAL STABILITY	ISO 10545.12	thickness	± 3%
		flatness	± 0,2%
SURFACE RESISTIVITY		WORKTOPS DO NOT CONDUCT ELECTRICITY AS LONG AS THEY ARE DRY	
RESISTANCE TO STAINS	ISO 10545.14	<b>CLASSE 5</b> (DARK MARQUINA CLASSE 4)	

## MAINTENANCE AND PRECAUTIONS

The worktop you have purchased is ceramic, one of the hardest materials in the world. Because a ceramic surface is ultra compact and almost completely non-porous, it is highly resistant to day-to-day staining and chemicals.

This makes it ideal for worktops and kitchen counters and extremely easy to clean. However, it is always advisable to remove stains as quickly as possible, especially those made by liquids such as coffee, red wine, tea, caustic substances, acid or dyes, and then rinse the surface with clean water.

Although a ceramic surface is tough, try to avoid knocks on the edges and corners.

- Do not let flames come into direct contact.
- Do not polish the surface with mechanical means.
- Do not use steel wool pads or abrasive substances, especially on worktops with a glossy finish.
- Do not use ceramic blade knives on the surface; always use a chopping block, especially for glossy finishes.
- Do not expose ceramic tops to contact with hydrofluoric acid (HF).
- Do not scratch or score brightly coloured or dark tops; do not strike the surface with blunt instruments or leave alkaline substances in prolonged contact.

Because ceramic surfaces are highly resistant to heat, hot pans, coffee pots, etc. can be placed on them without the colour or structure altering. However, to ensure a perfect surface over time, it is advisable to use a pan stand.

## SUGGESTIONS FOR CLEANING SHINY / SEMI-MATT SURFACES

We recommend cleaning surfaces as soon as the stain appears.

Pay careful attention to: coffee, red wine, blackcurrant and blackberry juice.

### Routine cleaning.

Clean soiled surfaces with a microfibre cloth and hot water, and then dry with a cloth or kitchen paper.

For routine cleaning use a soft sponge or microfiber cloth, hot water and a mild detergent. Rinse with clean water and dry with a cloth or kitchen paper.

### Scale stains.

If necessary, a soft, non-abrasive sponge can be used on limited areas, adding a creamy, mild detergent. Rinse with hot water and dry with a cloth or kitchen paper.

Never use steel wool pads.

### Other types of stains.

Remove any silicone residue with a special product, available from all hardware stores. Pour or spray the product onto the silicone and leave to stand for the time given in the instructions for the product, then clean with a mild detergent and rinse with hot water. Dry with a clean cloth or kitchen paper.

### Unsuitable products.

Do not clean surfaces with products containing bleach or with high acidic pH.

Other products that could damage surfaces: trichloroethylene, industrial solvents, hydrofluoric acid and caustic soda.

## RESISTANCE TO HOUSEHOLD CLEANING PRODUCTS

PRODUCT	EFFECT
Ajax floor cleaner	no effect
Ammonia, 30% solution	no effect
Cif Cream	no effect
Cif Easy Clean Floors	no effect
Lysoform	no effect
Mastrolindo	no effect
5% bicarbonate solution	no effect
Vetril Multi-purpose	no effect
Viakal	no effect
Zip Multi-purpose	no effect

## RESISTANCE TO STAINS

PRODUCT	EFFECT
wine vinegar	no visible effect
coffee	no visible effect
chocolate paste	no visible effect
coca cola	no visible effect
liquid ink	no visible effect
olive oil	no visible effect
tomato concentrate	no visible effect
mustard	no visible effect
blackberry juice	no visible effect
black tea	no visible effect
wine	no visible effect

\*ATTENTION: we recommend cleaning surfaces as soon as the stain appears.

## RESISTANCE TO STAINS

Never use the following substances on ceramic tops:

- hydrofluoric acid
- strongly alkaline cleaning products
- products that create film or wax coatings
- abrasive products in general (steel wool pads, ceramic blade knives)

See cleaning tips on [page 8](#).

## INSTRUCTIONS FOR USE AND WARNINGS



### Do not place heavy weights on the worktop.

Do not sit or stand on the worktop.

Excessive weights (especially on unsupported or projecting sections such as counters) may cause cracks or breakage.



### Do not use the worktop for ironing.

Always use an ironing board.



### Do not drop sharp objects onto the worktop.

These may cause cracks or breakage.

## INSTRUCTIONS FOR USE AND WARNINGS

Because ceramic surfaces are highly resistant to heat, hot pans, coffee pots, etc. can be placed on them without the colour or structure altering. However, to ensure a perfect surface over time, it is advisable to use a pan stand. Care should be taken when using built-in hobs or other household or cooking appliances that generate high temperatures since, if these are not adequately insulated on the lower section, they might with time cause alterations to the colour of the worktop.

When cooking, make sure pans/griddles do not come into contact with upstands and back panels as they may cause damage or alter the colours.



Do not tenderise meat on the worktop.

Always use a board.



Do not use ceramic blade knives to cut or slice anything on the top.

Always use a chopping board.



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