**Ceramic Kitchen Worktops**

**Care & Maintenance Guide**

**Introduction**

Ceramic kitchen worktops are valued for their durability, heat resistance, and modern aesthetic. With proper care, these surfaces can retain their appearance and functionality for years to come. This guide provides professional maintenance recommendations to help you keep your ceramic worktops in excellent condition.

**1. Routine Cleaning**

* **Daily Cleaning**
	+ Wipe down the worktop with a soft, non-abrasive cloth or sponge.
	+ Use warm water and a mild dish soap for regular cleaning.
* **Preferred Cleaning Products**
	+ Choose pH-neutral or ceramic-safe cleaners for optimal results.
	+ Avoid abrasive powders or any acidic cleaners, as these may scratch or dull the ceramic surface.

**2. Stain Prevention & Spot Cleaning**

* **Immediate Spill Cleanup**
	+ While ceramic is stain-resistant, promptly wiping spills—especially from highly pigmented substances (e.g., red wine, coffee)—will help maintain its pristine look.
	+ Use a soft, damp cloth to address spills immediately.
* **Tough Stain Removal**
	+ For persistent stains, apply a small amount of ceramic-safe cleaner and gently rub with a soft sponge.
	+ Alternatively, a mixture of baking soda and water can be used to create a gentle, non-abrasive paste for tougher stains.

**3. Heat Resistance & Temperature Management**

* **Direct Heat Exposure**
	+ Ceramic is highly heat-resistant, but it’s recommended to use trivets or heat-resistant mats under extremely hot pots and pans to prevent potential discoloration.
	+ Avoid placing items from a high-temperature oven or cooktop directly on the surface.
* **Thermal Shock Prevention**
	+ Sudden temperature changes can sometimes affect ceramic materials. Avoid exposing the surface to rapid shifts from hot to cold or vice versa to prevent potential cracking.

**4. Scratch Prevention**

* **Use Cutting Boards**
	+ Although ceramic is scratch-resistant, direct chopping on the surface is discouraged. Protect the worktop by using a cutting board to prevent surface marks.
* **Avoid Abrasive Tools**
	+ Do not use steel wool, scouring pads, or other abrasive cleaning tools that may scratch or damage the surface’s finish.

**5. Avoiding Chemical and Solvent Damage**

* **Restrict Strong Chemicals**
	+ Avoid the use of harsh chemicals like bleach, ammonia, or heavy-duty degreasers, as these can damage the surface and affect its finish.
	+ Stick to pH-neutral cleaners specifically labeled as safe for ceramic.
* **Acidic Substances**
	+ Although ceramic is resistant to most substances, prolonged exposure to highly acidic liquids like vinegar or lemon juice should be minimized to avoid etching.

**6. Polishing and Sealing**

* **No Need for Sealing**
	+ Ceramic worktops are non-porous and do not require sealing, unlike natural stone surfaces.
* **Polishing for Extra Shine**
	+ If desired, a ceramic-specific polish can be applied periodically to enhance surface shine. Ensure that any product used is specifically formulated for ceramic worktops.

**7. Preventing Chips & Cracks**

* **Impact Resistance Precautions**
	+ While ceramic is durable, it can chip or crack if struck with heavy force.
	+ Avoid dropping heavy objects on the surface, particularly along the edges.
* **Professional Repair for Damage**
	+ Minor chips can sometimes be addressed with a ceramic repair kit, but larger cracks or chips should be repaired by a professional to maintain a seamless appearance.

**Summary of Key Care Instructions**

| **Best Practices** | **Avoid** |
| --- | --- |
| Clean daily with mild soap and water | Using bleach, ammonia, or acidic cleaners |
| Use trivets and mats for hot items | Placing very hot items directly on ceramic |
| Wipe spills promptly to prevent discoloration | Leaving pigmented or acidic liquids to sit |
| Use non-abrasive cleaning tools | Scrubbing with steel wool or abrasive pads |
| Use cutting boards to protect surface | Cutting directly on the ceramic worktop |
| Opt for pH-neutral, ceramic-safe cleaners | Using harsh chemicals or heavy-duty degreasers |

**Conclusion**

Ceramic kitchen worktops are designed to withstand the demands of a busy kitchen while maintaining a refined aesthetic. By following these care guidelines, you can preserve the quality and appearance of your ceramic worktop, ensuring a lasting and beautiful addition to your kitchen.