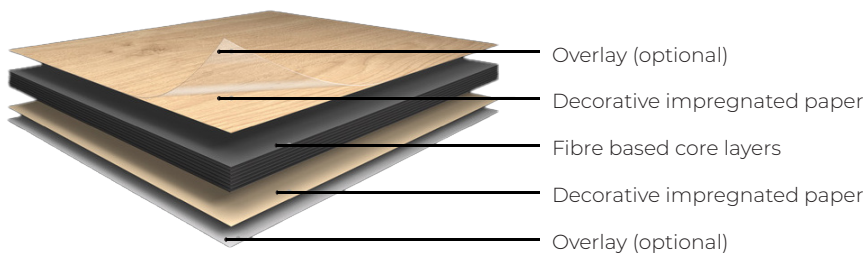




On the leading edge of kitchen fashion, Amorini supplies a range of high-quality worktop products from modern compact interior designers and manufacturers.










THE BEAUTY  
AND APPEAL  
OF CERAMIC  
COMBINED  
WITH  
EXCEPTIONAL  
PRACTICALITY.



Centoni Compact Surfaces are known for their versatility, making them stand out among other options. These benchtops are made of a solid 12mm core and offer both beauty and practicality, giving you the best of both worlds.

They are suitable for various spaces in your home, from kitchens to bathrooms, thanks to their multilayer structure that provides enhanced moisture resistance and hygiene standards. Moreover, Centoni is easy to install using standard woodworking tools, and its sleek design is perfect for a range of residential interior solutions such as kitchen benchtops, vanity tops, and dining tables.

Centoni Compact Surfaces not only offer the benefits of being eco-friendly and sustainable but also silica-free, making them an ideal choice for environmentally conscious consumers. With their durable and practical features combined with a sleek design, Centoni Compact Surfaces provide a versatile and responsible option for various residential interior solutions.

-  Durable, 12mm thickness
-  Textured & smooth finishes
-  Stain resistant
-  Resistant to reasonable heat
-  Easy installation
-  Enhanced moisture resistance
-  Modern square profile edge
-  10 year limited warranty
-  Manufactured to your specified sizing



## Everyday Cleaning and General Care

### Before first use

Be sure to give your worktops a once over with warm soapy water.

### Cleaning recommendations

A major advantage of Centoni Worktops is that the HPL surface makes cleaning so simple. Usually a moist cloth is sufficient, but use washing-up liquid to get rid of any grease. Stubborn dirt can be removed with an organic solvent such as methylated spirits or alcohol. Brushes with hard bristles (but not wire brushes) may also be used.

### Care recommendations

- Do not cut or chop directly on the worktop surface – always use a chopping board or worktop saver.
- Always place hot pans, ovenware and irons on a trivet or protective pad to protect the surface from the intense heat which can cause damage to the worktop if placed directly on the surface.
- The use of abrasive cleaners and pads, corrosive or aggressive cleaning agents should be avoided as they will have a detrimental effect on the worktop surface.

- Furniture polish and cleaning products containing wax must not be used.
- Kettles, coffee machines, fryers and any other heat source should not be positioned directly over worktop joints.
- Constant changes in temperature could cause the joint to move and eventually fail.
- Cuts and scratches will be more noticeable on dark decors.
- If you do spill something on your surface we recommend wiping the worktops with warm soapy water and a damp cloth.

### Heat resistance

Centoni is heat resistant, however like most solid core worktop materials Centoni can be damaged by high temperature items. We always recommend placing hot pots, oven trays and fry pans onto a wooden chopping board or similar object to absorb the heat.

We also recommend that any heat generating electric appliances such as electric fry pans, slow cookers, coffee machines etc, are also used on a similar object and not directly on the worktop as these can also produce extremely high levels of heat.