



TRANSFORM
YOUR SPACE
INTO A
LUXURIOUS
PIECE OF ART











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

Infinity/Meganite worktops are an ideal choice for your new kitchen.

These worktops have the added advantage of being easily re-polished, ensuring that your kitchen surfaces always look as good as new.

The most appealing feature of Infinity/Meganite is the seamless joining, which gives the worktop the appearance of being made from a single piece.

Waterfall ends can provide a modern, continuous design, and undermount sinks can be easily integrated, creating a seamless, continuous look and feel.

-  100% acrylic
-  Easy to maintain
-  Exceptional hygiene standards
-  10 year limited warranty
-  Seamless joins
-  Large colour selection
-  Non-porous surface
-  National fabricator network
-  Easy repairs & renewal
-  Manufactured to your specified sizing





Everyday Cleaning and General Care

Scratches

Like all worktop materials, Infinity/Meganite can develop fine abrasion marks in normal daily use which can be removed. We recommend that you minimise these abrasions by ensuring to always use a chopping board when cutting. If you have crockery that has rough or unfinished surfaces lift it across your worktop and avoid sliding.

Be careful when placing dishwasher cutlery baskets directly on to your worktop as the sharp knife points may protrude through the basket, and sliding the otherwise harmless basket across the bench may result in the sharp object scratching.

Heat

Infinity/Meganite withstands high temperatures however like all worktops; do not put hot pots, especially cast iron items, directly onto your new Infinity/Meganite worktop. Always use a heat protection pad. Electric frying pans and other on-bench electrical appliances often radiate more heat down than in the pan so always ensure you use these on a heat protective pad.

When cooking with gas, the naked flame laps the bottom of the pot and continues up the side. Even though this flame may not be visible to the naked eye, it is there. To ensure the heat from the flame is not directed onto your Infinity/Meganite worktop, always ensure the pot remains well within the cooking appliance. Excessive heat damage is not covered by warranty.



Guaranteed to last
*Infinity is designed to last for life
and is backed by an Amorini 10 year limited warranty.*

Learn more:
amorini.co.nz/products/infinity-meganite

Spills

It is a good policy to always wipe up spills as and when they occur. Most household cleaners will not damage your Infinity/Meganite worktop, however excessive exposure to some cleaners or industrial chemicals may. Bleach for example may discolour the worktop if not completely removed by rinsing with water. Chemicals such as oven cleaner contain strong bleach that may leave permanent marks if not cleaned off immediately.

Most stains from daily living can be removed with water and a soft cloth. For more stubborn stains use Jif and clean in a circular motion.

Don't panic

Your fabricator can resurface your Infinity/Meganite worktop. They will professionally sand the surface by following the original installation procedure. Should you wish to have this service undertaken on your Infinity/Meganite worktop, then please contact your Infinity/Meganite supplier for a resurfacing proposal.

Infinity/Meganite is a blend of natural minerals and acrylic polymers. Your acrylic Infinity/Meganite worktop is designed to give you years of service and in the event that you damage your top, do not despair, as Infinity/Meganite is easy to repair. Most damage can usually be repaired on site by your fabricator and restored to its original finish, maintaining your worktop's integrity. In the event that you damage your top, please refer to your supplier for further information.

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