TERRENERE OUTDOOR KITCHEN

Cleaning and maintenance

General information

The weight of our products is approximately 80–110 kg/sqm, which is roughly equivalent to the weight of a heavily built person or two seated adults.

The concrete top is treated with water-based nanotechnological resins. This treatment provides high protection against stains caused by everyday substances, including more acidic ones such as white vinegar, red vinegar, and coffee.
The surfaces remain unaltered for several hours after contact with these substances. However, it is advisable to clean the kitchen after normal use. It is strongly recommended not to leave acidic substances in contact with the concrete surface for more than 12 hours, in order to prevent deterioration of the surface finish.
Porcelain stoneware is definitely much more resistant to stains, but we still recommend the same precautions and care as for concrete surfaces.

For both surfaces, but specifically for the concrete countertop: to preserve the protective qualities of the surface, avoid mechanical stress such as cutting or scratching with blades or sharp objects directly on the surface.
The use of trivets or any other protective elements is strongly recommended to prevent contact between the top surface and hot items, or objects that have been in direct contact with fire, such as pots, coffee makers, and kitchen utensils.

Avoid contact with corrosive chemicals, which can irreparably damage the finish. These include (but are not limited to): acetone, ammonia, trichloroethylene, bleach, caustic soda, muriatic acid, paint thinners, descaling agents, drain cleaners, hydrochloric acid, silver cleaners, oven cleaners, naphtha, and fuels in general.

The frame is made of AISI 304 stainless steel, which has been abraded and treated with a suitable finish for outdoor use.

The wood is treated with a transparent coating that preserves its natural characteristics and mechanical properties over time.

To preserve the integrity of tops, doors, structures, drawers, and accessories, avoid overloading them, standing on them, or using them in ways inconsistent with their intended kitchen use.

Cleaning

For daily cleaning of the kitchen, use a soft cloth with a neutral detergent or a damp microfiber cloth to ensure deep cleaning without resorting to chemical products.

When cleaning the top, do not use detergents containing abrasive agents, ammonia, bleach, solvents, or corrosive acids. Likewise, avoid home remedies such as lemon, vinegar, or similar substances.
Never use aggressive products designed for cleaning hobs, or steam cleaners reaching 100°C on the top. The simple use of water or a neutral detergent is more than sufficient.
Do not use abrasive sponges or scouring pads, as these may scratch the surface and compromise the protective treatment.

To clean the frame and wooden components, follow the same precautions as those recommended for the top surfaces.

Protection

Although the materials used in the kitchen are resistant to various weather conditions — including sun, rain, and salt mist — it is strongly recommended not to leave appliances exposed to the elements or under heavy rain without the appropriate covers, as this may compromise their functionality.
If the kitchen is not used for extended periods, it is advisable to cover the entire product with the designated protective cover.
Covering the kitchen after each use is also recommended to help preserve the materials over time.
Never leave water, snow, or ice on the concrete top when temperatures drop below zero.
The formation of frost may irreversibly damage the surface finish of the top.
Do not leave the kitchen top in contact with ice that may form after snowfall or rain in subzero temperatures, as the formation of ice can damage the protective coating.

Notes

Any absorption of water by the concrete top, potentially causing halos or marks, is completely normal and will resolve naturally through drying.

To avoid the formation of halos on horizontal surfaces, do not leave objects (such as bottles, glasses, or decorative items) in the same position for prolonged periods. Always check that no moisture or liquid is trapped between the object and the surface.

To preserve your kitchen, please keep the following in mind:

- Do not place hot objects directly on the concrete surface.
- Do not clean the concrete with harsh products or cleaners meant for appliances; use only water and neutral soap.
- Cover the kitchen during the winter months.

- Do not leave the appliances—or the kitchen in general—exposed to heavy rain for days.
- Clean the kitchen after each use.
- Do not leave hot coffee, lemon, vinegar, or acidic substances in contact with the concrete for hours, as they may damage the protective coating.
- Do not leave snow or frost in contact with the concrete surface—ice can burn the protective film, and water that enters and freezes may damage it from the inside.
- Water may penetrate the protective layer, but under normal temperature conditions it evaporates without any issues.
- Do not scratch the concrete surface.

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