



Use & Maintenance of Silestone Sinks

Keep Silestone® sinks looking brand new by following these simple guidelines:

General Advice for Daily Use.

Maintaining a Silestone® sink is very simple. Cleaning should be as frequent as for any kitchen sink.

Lime-Scale

Lime-scale and water marks can easily be removed using household removers. Please read the instructions carefully and rinse the surface thoroughly with water after use.

Impact

Please be careful not to knock Silestone® sinks with heavy utensils such as pressure-cookers, frying pans, saucepans, etc. To avoid damage, place heavy kitchen cookware onto the Silestone® with due care.

Heat

After using hot kitchen cookware (i.e. frying pans, pressure-cookers, saucepans, etc.), place them on a mat or an insulated trivet and allow them to cool. **DO NOT PLACE HOT ITEMS DIRECTLY ONTO SILESTONE** as sudden and extreme temperature changes from hot to cold may damage the surface. Do not pour boiling liquids into the sink. The best method is to allow the liquid to cool within its container before pouring into the sink. If this is not possible run the cold water tap whilst pouring.

Scratches

As with any material, we recommend that you protect your Silestone® sink with a chopping board whenever using cutting objects (knives, etc.) directly onto the surface.

Contact with Chemical Products:

In the event of occasional spillage with chemical products, remove immediately. Please follow the recommendations below:

- Do not use paint strippers, caustic soda or very acidic products.
- If you use bleach or solvents, you should rinse the surface thoroughly with water and not leave them on the surface for any lengthy durations.
- Do not use products that contain chlorine.
- Avoid contact with products that contain acetone.
- Avoid contact with hydrofluoric acid.

The following are examples of products which should not be used on Silestone®: paint strippers, metal or brush cleaners, oven cleaners, products containing methylene chloride, acids to clear blocked drains, and finally, nail polish remover with acetone. In the event of accidental spillage, remove stains immediately with plenty of water and neutral soap. Cosentino® does not recommend using Silestone® sinks for industrial purposes.

Cleaning & Maintenance.

Cosentino S.A. recommends the use of Q-action for day-to-day cleaning. Silestone® has a low porosity and is therefore highly resistant to surface staining. However, as sinks are exposed to many kinds of substances and in the event of not having Q-action available, water and neutral soap is the best solution for regular cleaning.

General Advice

Remove food leftovers regularly with detergent or neutral soap and rinse thoroughly with water and immediately wipe down with a wet cloth.

Cleaning Stubborn Marks

In the event of stubborn or long-standing marks, please, check webpage www.silestone.com to view different solutions. In general, the guidelines are as follows:

PRODUCTS TESTED	AFTER 8 HOURS	AFTER 24 HOURS
Whole milk	No effect	No effect
Cleaning product with ammonia	No effect	No effect
Anti-Lime scale product (Viakal or similar)	No effect	No effect
Wine vinegar	No effect	No effect
Rosé wine	No effect	No effect
Cleaning floor product with lemon (Ajax, Xanpa, etc.)	No effect	No effect
Enriched orange juice	No effect	No effect
Coffee	No effect	No effect
Degreaser with chlorhidric acid or chlorhidric acid solution mixed at 50% (V7V)	No effect	Slightly affected
Degreaser with sodium hydroxide or caustic soda or sodium hydroxide solution mixed at 50% (V7V)	No effect	Slightly affected
Olive oil	No effect	No effect
Triple action dishwasher (detergent, salt, polish)	Slightly affected	Slightly affected
Beer	No effect	No effect
Multi-purpose cleaning product (Cif Cream)	No effect	No effect
Cola	No effect	No effect
Dishwasher detergent (Coral or similar)	No effect	No effect
Detergent with bleach (Domestos or similar)	No effect	Slightly affected
Concentrated liquid dishwasher detergent (Fairy or similar)	No effect	No effect
Lemmon / Orange soft drinks	No effect	No effect

Check the webpage www.silestone.com for any further information related to cleaning methods, general maintenance, and contact with chemical products.

In the event of exposure to a product not included here or listed on the webpage the warranty is not applicable. Cosentino® declares its conformity with COUNCIL DIRECTIVE of 21 December 1988 on the approximation of the laws of the Member States relating to materials and articles intended to come into contact with foodstuffs (89/109/EEC).