

Maintenance instructions

Worktops from engineered stone Silestone®.

Silestone surfaces do not require high maintenance during the whole day thanks their state-of-the-art processing. Do not be worried about spots arisen by coffee, tea, wine, vinegar, vegetables or fruit. Thanks to its smooth surface structure, Silestone is not porous.

But also for Silestone there is the same principle valid as for the main surfaces as regards the impurities: it is always simpler to clean a fresh stain immediately than to have problems after the stain dries up.

For daily care and removal of normal stains you might need just a soft dishcloth and a neutral cleaner, e.g. general cleaner, glass cleaner, dish washing agent (without chemical additives), mild vinegar cleaner or our product Quick-Action. Rinse it then always with sufficient quantity of clean water to avoid any dirty film remaining on the surface.

General tips for cleaning and what to avoid

Greasy spots and regular cleaning:

For daily cleaning and for removal of greasy stains we recommend to use our cleaner Q-Action. Just to apply it on the stain and to clean it thoroughly with non-scratch pad (type Scotch-Brite) till the stain disappears. Then to rinse with water.

Lime scale caused by water:

Apply white vinegar or household lime scale remover on the stain and remove it with a clean kitchen towel. Difficult lime scale stains can be removed with a special lime scale remover. Apply this lime scale remover on the worktop; let it work for ca. 1 minute. Then rinse with water. Follow the instructions for use given by the remover manufacturer. Do not apply the remover on other objects not belonging to the worktop (water taps, sinks, etc.) as they could be damaged.

Silicon stains:

Use a plastic scraper and a drop of solvent (not containing dichloromethane or methylenedichloride). Then to rinse with water.

Difficult stains:

For the difficult stains apply a little Q-Action on respective place. Let the agent to work for ca. 2 minutes and then rub vigorously the stain with non-scratch pad (e.g. type Scotch-Brite) with circular movements. Then rinse generously with clean water.

Loss of shine:

Silestone surfaces are designed in such way in order not to lose their natural gloss for many years – of course under the condition of cleaning and care done according to the instructions. Eventual loss of shine may occur when you apply on the Silestone worktop such products as waxes, sprays, sealants, etc., with the aim to make the gloss stronger. Nevertheless, after a time these products lose their effect and cloudy stains arise on the surface. Therefore we strongly recommend you to avoid such products.

Precautions

Silestone is designed for interiors.

Therefore, do not use the material outside; a long-term exposure to UV rays will cause loss of the beautiful and intensive colour shade of Silestone. The lamps giving artificial UV rays have the same negative effect. The sun shine can influence the colour and colour shade negatively after a certain longer time.

Do not use water repellents or sealants to increase the gloss.

Sealants and repellents render artificial and short gloss and deposit themselves as a film on the material. It is better to avoid these products completely. Do not use paint removers, caustic soda or agents having ph-value higher than 10. In case you need to use lyes or solvents, the surface must be rinsed with lot of water immediately after the use.

Lyes and solvents must not be applied on the material for longer time as 12 hours.

Do not apply any agents based on chlorine, as dichloromethane (e.g. in paint strippers). It is then impossible to re-polish the material surface. It is valid also for floors and worktops. Do not use any aggressive degrease agents. Do not apply any oven cleaner on Silestone. Silestone is very sensitive to heat. Therefore we recommend you to use a pad for hot pots and frying pans; in this case you avoid risk of crack due to a local heat shock. Do not expose Silestone to sources of heat, if possible (deep-fat fryers). We also recommend to use a pad for chopping and cutting the meat, you will also protect your good knives in this way.

Chemical resistance

Silestone is **highly** resistant to acids contained in oranges, vinegar or lemons, oil, coffee, wine, refreshing drinks and other foodstuffs.

Do not apply under any circumstances:

Hydrofluoric acid, dichloromethane, NaOH, caustic soda, paint strippers, battery acids, oven cleaners, flush cleaners.

Lye:

Do not use it for maintenance. In case the lyes stay for more than 12 hours on the surface, it will have negative effect on surface quality.



Alkalic cleaners with ph-value > 10:

Do not use them for cleaning. In case the agents with ph-value > 10 stay for more than 12 hours on Silestone surface, the surface may lose its gloss.

Trichloroethylene:

You may apply it for removal of certain stains. After the cleaning, rinse the remaining product with clean water from the surface.

Acetone:

You may apply it for removal of certain stains. After the cleaning, rinse the remaining product with clean water from the surface.

Paint thinners:

You may apply it for removal of certain stains. After the cleaning, rinse the remaining product with clean water from the surface.

Registration for longer guarantee

In order to become longer guarantee for hidden defects of the material, it is necessary to register the product by the supplier of the raw slabs, company Cosentino. Will you please study the Claim Rules of the company MosaicTech, where the registration is mentioned in details. For purposes of this registration company MosaicTech obtained the number 6000016528.