**General Usage Advice**

**Routine Cleaning and Maintenance**

Due to their low porosities, Silestone® and ECO Line Colour Series surfaces are highly resistant to household stains. Cosentino recommends you use Q-Action® to clean its Silestone® and ECO Line Colour Series surfaces. If you don’t have this product, the best option is to use water and a neutral soap. You should then finish off by rinsing with plenty of water and dry the affected area.

**Cleaning Stubborn Stains**

When faced with stubborn stains, the best way to fix it depends on the type of stain. The most usual cases are:

- **Grease Stains**
  
  Use Q-Action or similar (dishwasher soap) products onto the stain and rub it with a sponge until it disappears. Repeat the process if necessary. Next, rinse with a generous amount of water and dry the affected area.

- **Limescale**
  
  Use cleaning vinegar and a damp sponge. If the stain persists, you can use a kerosene remover that has been diluted with water. Never leave it on for more than 2 minutes. Repeat the process if necessary. Rinse with plenty of water and dry with paper.

- **Silicone and Putty Stains**
  
  We recommend you remove the stains as soon as they appear. To do so, use a knife held horizontally and CleanColorsil, and scrub with a sponge. If you don’t have any CleanColorsil, you can use a well-known brand of silicone remover. Afterwards, rinse with plenty of water and dry.

**Silicone and Adhesive Stains**

Do not use paint strippers, caustic soda or any products containing acetone. For unblocking plugholes or nail-polish removers containing methylene chloride, acids for unblocking polyethylene or nail-polish removers containing acetone:

- Do not use any cleaning products that have a mineral content or that include microparticles in their composition.
- Do not use any scouring pads that may scratch the surface. Use a cleaning sponge.
- Examples of products that you must not use in Silestone® and ECO Line Colour Series surfaces: paint strippers, oven-cleaning products, cleaning products containing methylene chloride, acids for unblocking polyethylene or nail-polish removers containing acetone.
- The use of these types of products may result in the loss of the product warranty.

**Cleaning Difficult Stains**

For difficult stains, pour some Q-Action (or a similar product) onto the affected area and leave for 2 minutes. Next, scrub with a gentle scouring pad (for glass-top cookers, blue type; no scratches), rinse with plenty of water and dry. If the stain persists, contact the fabricator or studio who supplied you with your Silestone materials.

**Response to Impacts**

One of the most notable features of these surfaces is their high impact resistance. However, you should avoid impact to those areas that are less resistant and more sensitive to impact along edges.

**Avoiding Heat Damage**

After using certain kitchen utensils, such as frying pans, pots and other items that give off heat, do not place them directly onto the surface. Instead, use a trivet or tablemat. For difficult stains, pour some Q-Action (or a similar product) onto the stain and rub it with a sponge until it disappears. Repeat the process if necessary. Next, rinse with a generous amount of water and dry the affected area.

**Precautions for General Use**

- Do not leave water on the surface for long periods of time. The most susceptible areas are those that are close to sinks.
- Do not use sharp objects to cut directly on the worktop surface. Instead, use other protective materials such as chopping boards.
- Do not place the surface outside or anywhere that may be exposed to high levels of ultraviolet radiation.
- Do not place any objects that give off heat, or that have been recently removed from the cooker, onto the surface. Use a trivet or tablemat.
- Do not use water-repellents, sealants, polishes or similar products.
- Do not polish the surface.
- Do not place heavy objects that are unsuitable for worktop use on the surface.
- Do not use paint strippers, caustic soda or any products with a pH greater than 10. If you use bleach or solvents, you should rinse the surface with plenty of water. Never leave such products in permanent contact with the surface, as they may affect it after 12 hours. Avoid the use of any chlorine-based products and any contact with hydrochloric acid.
- Do not use any cleaning products that have a mineral content or that include microparticles in their composition.
- Do not use any scavenging pads or similar products for cleaning worktops or slabs. Scouring pads or similar products should not be used. It is advisable to use microfibre cloth or wet paper.
- With plenty of water. After using certain kitchen utensils, such as frying pans, pots and other items that give off heat, do not place them directly onto the surface. Instead, use a trivet or tablemat. For difficult stains, pour some Q-Action (or a similar product) onto the stain and rub it with a sponge until it disappears. Repeat the process if necessary. Next, rinse with a generous amount of water and dry the affected area.

**Cleaning silicone and glue**

During the fabrication (mirror cutting, laminating, general cleaning of pieces) and the counter top installation (joints, splash backs, etc.) where glues, adhesives and silicones are used, we recommend to clean afterwards (maximum 30 minutes after gluing). To do so, use clean cotton cloths or paper. Use Clean-Colored (Cosentino’s complementary product) as a silicone and adhesive cleaner; Isopropanol Alcohol or Isopropanol (cleaning alcohol) or ethanol may be used instead.

**Not recommended products**

Products such as solvent or acetone should not be used for cleaning worktops or slabs. Scouring pads should not be used. It is advisable to use microfibre cloth or wet paper.

* Note: For UK Market both CIF Acti Fizz and CIF Kitchen Spray may also be used.