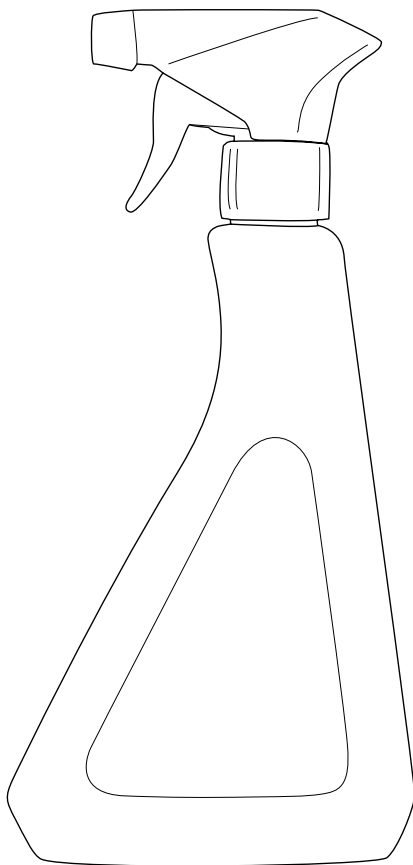


Use & Care

Silestone & ECO Line Color Series



On Top



General Usage Advice

Routine Cleaning and Maintenance

Due to their low porosity, Silestone® and ECO Line Color Series surfaces are highly resistant to household stains. Cosentino recommends you use Q-Action* to clean its Silestone® and ECO Line Color Series surfaces. If you do not have this product, the best alternative is to use water and neutral soap. You should then finish off by rinsing the surface with plenty of water and drying it with a soft cloth.



Cleaning Stubborn Stains

When faced with stubborn stains, here are our cleaning recommendations:

Grease Stains

Apply Q-Action or VIM® Actifizz® multi-purpose spray onto the stain and rub it with the soft side of a sponge until it disappears. Repeat the process if necessary. Rinse with a generous amount of water and dry the area.

Limescale

Use cleaning vinegar and a damp sponge. If the stain persists, you can use a limescale 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 a soft cloth.

Silicone and Putty Stains

We recommend you remove this type of stain as soon as possible. To do so, use a knife blade 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.

* Note: For the US market, Windex® multi surface cleaner may also be used.

Cleaning Difficult Stains

For difficult stains, pour some Q-Action (or VIM® Actifizz® multi-purpose spray) onto the affected area and leave for 2 minutes. Scrub with a gentle scouring pad (for glass-top cookers), rinse with plenty of water and dry. If the stain persists, contact your fabricator or K&B studio who supplied you with your Silestone countertop.

OTHER STAINS

STAIN	PRODUCT	TOOL
Food	Neutral Soap + Water	Wet Soft Cloth
Ink	Alcohol Etilic*	Paper Roll
Greasy Stains (Oil)	Neutral Soap + Water	Wet Sponge
Rust/Metal	Hydrochloric Acid*	Paper Roll
Limescale	Limescale/Vinegar	Wet Sponge
Other Stains (Coloring, Wine)	Diluted Bleach	Wet Sponge

* Do not apply directly on the stain, but on the paper roll.

Response to Impacts

One of the most notable features of those surfaces is their high impact resistance. However, you should avoid any impacts in those areas that have been left weakened and exposed (sharppointed corners, non-bevelled edges, thin edges, etc.) due to the material fabrication and elaboration.

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, you should use a trivet (a rubber one, if possible) until the utensils have cooled down. The thermal shock could damage the surface.



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 countertop surface. Instead, use 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.
 - Do not use water-repellents, sealants, polishes or similar products.
 - Do not polish the surface.
 - Do not place heavy objects that are unsuitable for countertop 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 immediately. 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 hydrofluoric acid.
- Do not use grease removers with a high mineral content, or very strong products containing 50% solutions of hydrochloric acid or sodium hydroxide.
 - 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 the soft side of a cleaning sponge.
 - Examples of products that you must not use on Silestone and ECO Line Color Series surfaces: paint strippers, oven-cleaning products, cleaning products containing methylene chloride, acids for unblocking plugholes or nail-polish removers containing acetone.
 - If any of these products are spilled onto the surface, remove them as quickly as possible and rinse using plenty of water with neutral soap.
 - The use of these types of products may result in the loss of the product warranty.

Cleaning silicone and glue

During the fabrication (miter 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 (at latest 30 minutes after gluing). To do so, use clean cotton cloths or paper. Use Clean Colorsil (Cosentino's complementary product) as a silicone and adhesive cleaner; Isopropyl Alcohol or Isopropanol (cleaning alcohol) or ethanol may be used instead.

Not recommended products

Products such as solvents or acetone should not be used for cleaning countertops or slabs. Scouring pads should not be used. It is advisable to use a microfibre soft cloth or wet paper roll.

A product designed by **COSENTINO**

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