

**SILESTONE**<sup>®</sup>  
by COSENTINO



## **Silestone<sup>®</sup> Care and Maintenance**

Silestone is virtually maintenance-free. It does not need to be sealed and cleaning is a cinch. Simply wipe the surface with soap and water on a regular basis to maintain its beauty and shine for years to come.

### **Difficult Spills**

To remove difficult spills, soak the area for 10 minutes with a mild household cleaner (such as Formula 409<sup>®</sup>, Lysol<sup>®</sup>, or Windex<sup>®</sup>) then rinse and clean away with a soft Scotch Brite<sup>®</sup> pad. For stains that harden as they dry, such as food and gum, remove by gently scraping off of surface (using a blade or putty remover), and then clean using warm water and soap.

### **Extreme Heat**

Silestone is resistant to heat and can withstand moderately high temperatures for brief periods of time without being damaged. As with any natural stone, however, certain exposure to heat may cause cracks due to thermal shock. Always use a trivet to place hot items on Silestone. Do not use crock pots or electric skillets while in direct contact with Silestone natural quartz surfaces.

### **Harsh Chemicals**

The following will harm Silestone: Drano<sup>®</sup>, Liquid Plumber<sup>®</sup> oven cleaners and floor strippers. Do NOT use these or any other harsh chemicals on your Silestone natural quartz surface.

### **Sunlight Exposure**

Continuous long-term exposure to direct sunlight (UV Rays) may result in slight discoloration of Silestone natural quartz surfaces.

### **General Precautions**

To prolong the life of your knives, always use a cutting board. Natural quartz is one of the hardest minerals found in nature, making Silestone highly scratch-resistant. That same hardness may dull the sharpness of most knives.

Silestone<sup>®</sup> Quartz.  
A Cleaner, Safer  
Countertop.