



Engineered Stone Cleaning and Care Guide

Congratulations on your choice of an Engineered stone benchtop. You have selected a beautiful and extremely durable product that will retain its good looks.

Engineered stone is made from natural minerals mixed with pigment and resin. To ensure your Engineered stone benchtop retains its beauty please follow these guidelines.

General Cleaning

Simply wipe the surface with a damp cloth and mild detergent. To degrease, use a non-abrasive cleaner such as Ajax Stone Safe Spray & Wipe then wipe with a clean damp cloth. It is good hygienic practice to wipe up spilt liquids and food immediately.

For more stubborn marks

Use Caesarstone Crème Cleanser (available from Architectural Stone Co) that has been diluted with water (one part cleanser / three parts water). Use the cleanser with an Oates Dura Clean Non Scratch Scour N Sponge cleaning pad (available from Architectural Stone Co) or similar. Important Note: Do not rub excessively in one area as this may change the appearance of the benchtop. Rub in a wide, circular motion. Buff dry with a clean, dry towel to avoid leaving a streaky appearance.

Food, chewing gum, or paint stuck to the surface can be scraped off with a sharp blade. Any residual metal marks can be easily removed by following the steps above.

Prohibited chemicals

The use of non pH neutral chemicals is prohibited. Do not use or spill bleach, caustic soda, Draino, oven cleaners, paint strippers or petroleum-based products on your Engineered Stone benchtop.

Heat protection

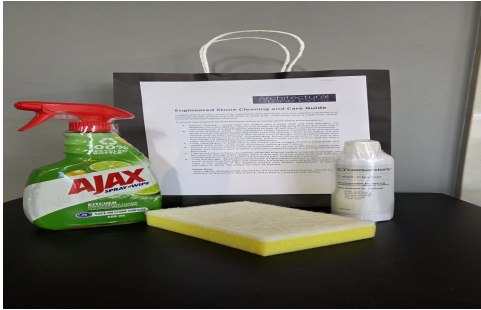
Engineered stone surfaces can tolerate moderate heat but sudden temperature changes can permanently damage them. Always place a heat pad or trivet underneath pots and pans, cooking appliances such as kettles, electric frying pans and slow-cookers.

Chips and damage

Remember your benchtop is highly impact-resistant, however not impact-proof! Knocks to surface edges with steel pots, frying pans or even wine bottles could lead to chips in the surfaces. If this happens contact us. The surface can often be repaired. Never cut food directly on the countertop; use a cutting board. Do not drag objects across the benchtop.

Point loading

Avoid excessive Point Loading — do not sit, stand or place very heavy objects on the benchtop.



Engineered Stone care kits are available from Architectural Stone Co: \$47.00 + GST

More regular cleaning will be required for the Honed and Leather finishes. (Honed is a non-reflective surface which is silky to touch, and Leather is a textured matt surface).