



**YOUR FAMILY IS UNIQUE.
YOUR ANTIBACTERIAL SILESTONE®
WORKTOP IS UNIQUE.**

Silestone® worktops are the only quartz surfaces that can inhibit the growth of harmful bacteria that is commonly found in even the cleanest kitchens and bathrooms.

This is because all Silestone® products exclusively contain antibacterial protection: the antibacterial protection is added during the manufacturing process. It is present in each quartz particle, giving maximum hygiene and security to your home.

For peace of mind, look for the Silestone® logo on all our products.

Reject all imitations.



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SILESTONE®
Fernando Alonso's
OFFICIAL SPONSOR
Formula 1 Championship



* To activate the warranty service and to check terms and conditions please go to www.silestone.com

**USE, CLEANING
AND MAINTENANCE
SILESTONE® AND
ECO BY COSENTINO®**



THE ORIGINAL



RECYCLED SURFACES

USE, CLEANING AND MAINTENANCE SILESTONE® AND ECO BY COSENTINO®

GENERAL ADVICE FOR USE

■ REGULAR CLEANING AND MAINTENANCE

Silestone® and ECO by Cosentino® are low porous surfaces and therefore highly resistant to everyday domestic stains. For regular cleaning of Silestone® or ECO by Cosentino® surfaces, Cosentino S.A. recommends you use Q-Action. If Q-Action is not available, water and mild/neutral soap is the best option for regular cleaning.

■ CLEANING STUBBORN STAINS

The following are some of the actions to be carried out for stubborn stains that have built up over time:

■ GREASE STAINS

Apply Q-Action to the stain and leave for 2 minutes then gently scrub with a soft scouring pad (normally supplied for ceramic hobs) until it disappears. Rinse immediately with water and dry. If Q-Action is not available, use CIF Original Cream in the same way.

■ LIMESCALE (glass marks)

Pour an anti-limescale product (like Viakal or similar) onto the surface and leave to act for 1 min. Rinse with plenty of water and dry. Follow the instructions recommended by the manufacturer.

Do not use on any products (taps, sink, etc) other than the worktop itself as it might damage their finish.

■ SILICONE AND PUTTY MARKS

Using a blunt spatula and CleanColorsil or Solvent-based silicon remover (that does not contain dichloromethane) gently scrub with a soft scouring pad (for ceramic hobs). Then rinse with plenty of water and dry. We recommend that the marks are removed at the time of installation.

■ DIFFICULT STAINS

For difficult stains, pour Q-Action (or CIF Original Cream) onto the affected area leaving it to act for 2 mins. Next gently scrub with a soft scouring pad (for ceramic hobs), rinse with plenty of water and dry.

■ LEATHER FINISH AND VOLCANO TEXTURE COUNTER TOP CLEANING

For the regular cleaning of these surfaces with unpolished textures, Cosentino recommends the use of Q-Action or water and mild soap. For stubborn stains use a non-scratch scouring pad without applying too much force. These textures are rougher and therefore more susceptible to marks making them high maintenance surfaces.

DO NOT USE ABRASIVE CLEANERS ON LEATHER OR VOLCANO TEXTURES.

■ REACTION TO KNOCKS

One of the characteristics that makes these surfaces stand out is their high resistance to knocks. However, avoid striking areas of the surface that due to the fabrication of design, may be slightly weaker (pointed corners, fine edges, etc.).

■ REACTION TO HEAT

After using kitchen utensils such as frying pans, saucepans, etc, do not place them directly on the surface. Leave them on top of a tablemat (if possible with rubber support) to cool down. The reasoning behind this is that the thermal shock caused by the difference in temperature (cold/hot) could damage the surface.

■ RECOMMENDED PRECAUTIONS

- Do not place outdoors or anywhere exposed to direct UV rays.
- Do not place objects recently removed from the heat directly on the surface, use a tablemat/pan stand or similar.
- Do not use repellents, sealants, polish, etc.
- Do not polish.
- Do not use paint strippers, caustic soda, or products with a ph of more than 10. If bleach or solvent is used, it should be diluted with water and never left in permanent contact with the product. Avoid all chlorine based products and any contact with Fluorhydric acid.
- Do not use degreasing agents with a high mineral content or highly vigorous products.
- Avoiding using metallic scouring pads.
- The use of this type of product can lead to the loss of the product guarantee.
- Examples of products that should not be used on Silestone® and ECO by Cosentino® surfaces: Paint strippers, brush or metal cleaning products, oven cleaning products, methylene chloride cleaning products, acids for unblocking drains, nail polish remover with acetone, etc.
- If any of these products are ever spilled onto the surface, remove as soon as possible using plenty water and mild soap.



See our web pages www.silestone.com and www.ecobycosentino.com for more information, cleaning methods, general maintenance and exposure to chemical substances.

In the event of exposure to a chemical not included in this document or the web page, it will be deemed as improper use and will not be covered by the guarantee.

Cosentino is in accordance with the council directive of 21 December 1998 on the approximation of the laws of the Member States regarding materials and articles intended to come into contact with foodstuffs.