

## GENERAL INFORMATION

### Quartz

Besides its natural depth of color, Silestone® Quartz has unparalleled durability and strength. The only natural minerals harder than quartz are diamond, sapphire and topaz.

### Reliability

Silestone is a hard, dense and non-porous material that is consistent throughout its composition, making it more reliable than any other natural stone.

### Antimicrobial Protection

Silestone is the only countertop with built-in antimicrobial product protection to safely fight the growth of microbes such as odor causing bacteria, 24/7 for the life of the product resulting in countertops that are easier to clean and stay cleaner between cleanings.

### Manufacturer's Warranty

Silestone offers a 15-Year non-transferable material warranty. Customers must register their installed product with Cosentino. More information is available on [www.silestoneusa.com](http://www.silestoneusa.com).

### Scratch-resistance

Common household accidents such as a dropped knife, a fallen piece of glass or errant scissors will not scratch Silestone because only materials as hard as, or harder than Silestone will scratch it. Beware: no surface is indestructible.

### Stain-resistance

Because Silestone is non-porous, most spills stay on the surface and are easy to clean with soapy water or a mild household cleaners.

### Heat-resistance

Silestone is heat- and scorch-resistant. It will withstand limited exposure to heat without burning or scorching. The fire of a lit match will not mar the Silestone countertop. However, as advised by crock-pot and electric skillet manufacturers, do not place these items directly on any countertop. We recommend the use of trivets when placing hot items on a Silestone surface to avoid thermal shock.

## CARE AND MAINTENANCE

Silestone Quartz 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®, Lysol®, or Windex®) then rinse and clean away with a soft Scotch Brite® pad. For stains that harden as they dry, such as food and gum, remove by gently scraping off of the 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 rivet 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 may harm Silestone: Drano®, Liquid Plumr®, oven cleaners and floor strippers. DO NOT use these or any other harsh chemicals on your Silestone Quartz surface.

### Sunlight Exposure

Continuous long-term exposure to direct sunlight (UV rays) may result in slight discoloration of Silestone 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.