



CaesarStone®
QUARTZ SURFACES

CaesarStone Care & Maintenance

This finish requires simple and routine care to maintain. Cleaning with a damp cloth and a liquid detergent will do the job. Because CaesarStone is impervious to stains, it will withstand daily exposure. Just wipe away and the surface is like new again.

Stubborn Stains or Dried Spills

Any multi-purpose cleaner or detergent can be used on these stains. For extra-stubborn spills use a white scouring pad to shift the dirt. It won't damage the tough surface. Cleaning liquids like bleach are also good for removing stains that seem to be hard to remove at first.

Spot Removal

To remove adhered materials, first scrape away the excess with a sharp blade. If there are any gray metal marks on the surface one of the regular cleaning agents will remove it. Finally, wash and rinse the surface in the normal way.

Polishing

CaesarStone is non-porous and will therefore keep its lustrous gloss and ultra-smooth surface without polishing or sealing.

Heat Resistance

CaesarStone can tolerate moderately hot temperatures for brief periods of time without being damaged. This makes our surfaces ideal for kitchens because an accidentally misplaced hot pot will not ruin the countertop. However, take care to avoid direct contact for a long time with very hot pots.

Honed Finish

Caesarstone's HONED FINISH will require more daily maintenance than our polished finishes. Since there is more exposed surface area with honed finishes, metal marks, finger prints and other signs of daily living will show on honed material. Most of these marks can be easily removed with little effort and cleaning products such as a white Scotch Bright pad, Windex and for tough stains, Softscrub with bleach.

Tough? Yes - Indestructible? No

As with any surface, CaesarStone can be permanently damaged by exposure to strong chemicals and solvents that undermine its physical properties. Do not use products that contain trichlorethane or methylene chloride, such as paint removers or strippers. Avoid any highly aggressive cleaning agents like oven/grill cleaner that have high alkaline/PH levels.

Should your surface accidentally be exposed to any of these damaging products, rinse immediately with water to neutralize the effect.