



Engineered Stone Benchtop Care & Maintenance

Engineered stone requires very little maintenance to keep it looking like new. For everyday, routine cleaning of engineered stone we recommend wiping the surface with warm soapy water (a mild detergent) and a damp cloth, followed by drying the surface with a clean towel. We also recommend regular use of a quality stone cream such as Chemico Lemon Cream Cleaner.

Please note that the honed or textured finishes will require more daily maintenance than polished finishes. Metal marks, fingerprints and other signs of daily living will show on these finishes. It is also important to understand that like on all materials, dark colours show marks and smears more readily than light colours.

Spills and stains

As with any surface, engineered stone can be permanently damaged by exposure to strong chemicals and solvents that undermine its physical properties. Do not use products that contain trichloroethane or methylene chloride, such as paint removers or stripper. Avoid any highly aggressive cleaning agents like oven cleaner that have high alkaline/pH levels. Should the surface be accidentally exposed to any of these damaging products, rinse immediately with water to neutralise the effect.

Heat Resistance

Engineered stone will tolerate brief exposures to moderately hot temperatures, however, prolonged direct contact with, or radiated heat from very hot pots, can cause thermal shock, discolouration or damage. We do not recommend placing hot pots, pans, electric frying pans, oven trays, etc. directly from the hotplate or out of the oven onto the surface of engineered stone. We always recommend the use of a chopping board or heat trivet to place hot items on.

Chips and cracks

Engineered stone will chip or crack if it is impacted with a hard object - sink edges in particular. Most often they can be repaired but the repair is likely to be visible. Contact Benchtop Concepts if this happens.

