

STONEWARE

CARE & MAINTENANCE OF COMPOSITE STONE BENCHTOPS

The ever-lasting finish of composite stones requires only simple and routine care to maintain its good looks. Cleaning with a damp cloth and a little liquid detergent will do the job. Because composite material is impervious to stains, it will withstand exposure to tea, soda, wine, vinegar, lemon juice and strongly coloured spices. Just wipe away stains and the surface is like new again. Buying a special spray and wipe type cleaner can also be used to keep your benchtop fresh.

Stubborn stains or dried spills

Any multi-purpose cleaner or detergent can be used on these stains. For removal of extra stubborn spills or if you wish to give your bench top surface a thorough clean then we recommend a Stone Cream Cleanser applied with a soft damp cloth. Methylated spirits are also good for removing stains that seem to be hard to remove at first.

Spot removal

To remove adhered materials like food, gum and nail polish, first scrape away the excess with a sharp blade. If there are any grey metal marks on the surface, a mild detergent will remove it.

Cleaning Reference Guide

Substance	Stone Cleanser	Methylated Spirits	Spray & Wipe
Red wine	x		
Beetroot	x		
Tea & Coffee	x		
Cordial	x		
Spices	x		
Food oils			x
Glue/Silicon/Paint		x	

Heat resistance

Composite material benchtops are designed to tolerate short exposure to moderately hot temperature. However, excessive contact with hot surfaces, and cooking wares like hotplates, may damage your benchtops and increase wear and tear. It might leave ghastly marks if exposed to excessive heat. Therefore using a hot pad to buffer the heat from the hot wares to the surface is advised.

Polishing

As composite material is non-porous, it will therefore keep its lustrous gloss and ultra smooth surface without polishing. However occasional home polishing can enhance stain resistance and ease of cleaning. Any granite polishing agent may be used.

Tough – Yes, Indestructible – No

While composite material benchtops are the most durable kitchen materials, not every structure is perfect. Composite material can still be exposed to too much damage once you start to neglect maintenance of your benchtop. Very strong chemicals can permanently damage the counter so it is important to watch the solvents that you apply as they might destroy the physical properties of the composite material. Solutions that contain trichlorethane or methylene chloride which is usually found in paint removers and some lubricants is not allowed. Cleaning agents that have high alkaline or PH levels should be avoided. If your benchtop gets exposed to these products, it is important to quickly wash them away with water to neutralize their effect.