



Care & Maintenance Guide

Prestigious Stone requires very little maintenance , if you follow a few simple rules you can expect your stone bench tops to maintain the same luster and shine as the day they were installed. Our product is virtually non- porous and will keep its ultra smooth surface without the need for polishing or sealing.

Everyday Cleaning

For routine cleaning, use small quantities of non-bleach, non-abrasive cleaners together with warm water and a damp cloth or sponge. Liquid spills such as juices, food colouring's, wine, tea/coffee or curries etc. should be wiped up and cleaned with a mild detergent and water immediately after detection to avoid staining.

Should normal cleaning procedures not work on stubborn or dried spills, use a non-abrasive cleaning pad such as a household sponge, along with a common mild cream cleanser or a glass and surface cleaner. The use of abrasives, scourers, prolonged rubbing could dull the surface of your Prestigious Stone Bench top and should be avoided.

Food Preparation

It is always recommended that a cutting board is used when preparing food, although Prestigious Stone is very resilient, repeated cutting will eventually wear down the polish, may cause scratching and will blunt your knives.

Heat Resistance

Prestigious Stone has a high heat resistance and can tolerate brief exposure to moderately hot temperatures but it is not heat proof. Prolonged or sudden extreme temperature changes can permanently damage the material. It is therefore recommended that protective heat pads are always used underneath any cookware such as pots, hot dishes, oven pans and saucepans when removing hot items directly from any heat source and placing onto the Prestigious Stone surface.

Preventing Damage

While Prestigious Stone is an extremely tough and durable material, it can still be damaged by contact with strong chemicals. Avoid exposure to products with high alkaline pH levels such as oven cleaner, paint and stain strippers, bleach, nail polish removers, , furniture cleaners, permanent markers or inks and drain cleaners as well as oils. Should a strong chemical or solvent come into contact with your Prestigious Stone surface, rinse immediately with plenty of water and follow normal cleaning procedures.

Prestigious Stone is very strong, however the under cabinet or sub-structure may not be, especially the thinner edge in front of the sink and hotplate. Ensure that no excessive weight is being placed on your bench top. Sitting or standing on the stone should be strictly avoided. Dropping heavy or sharp objects on the counter may cause chips and cracks which cannot be easily repaired.