



ECO BY COSENTINO CARE AND MAINTENANCE

ECO™ by Cosentino surfaces are non-porous and do not need sealing making cleaning easy. To maintain ECO's beauty and shine simply wipe the surface with soap and water on a regular basis.

DIFFICULT SPILLS

Clean all spills immediately. To remove difficult spills, soak the area for 10 minutes with a gentle PH-balanced house cleaner or regular soap and water. Then rinse and clean away with a soft cloth. Acceptable cleaners include Windex®, 409®, Lysol® or other similar cleaners. For stains that harden as they dry, such as food and gum, remove by gently scraping off the surface (using a blade or putty remover), and then clean using warm water and soap and a soft cloth. Do not use any chemical sealant products.

EXTREME HEAT

ECO™ by Cosentino surfaces perform highly against heat and can withstand moderately high temperatures for brief periods of time without being damaged. As with any stone surface, however, certain exposure to heat may cause cracks due to thermal shock. Always use a trivet or a cutting board to place hot items on ECO™ by Cosentino surfaces. Do not use crock pots, electric skillets or other hot items directly on ECO™ by Cosentino surfaces.

HARSH CHEMICALS

The following chemicals will harm ECO™ by Cosentino surfaces: Drano®, Liquid Plumr®, oven cleaners and floor strippers. DO NOT use these or any other harsh chemicals on your ECO™ by Cosentino surface.

SUNLIGHT EXPOSURE

Continuous long-term exposure to direct sunlight (UV Rays) may result in slight discoloration of ECO™ by Cosentino surfaces.

GENERAL PRECAUTIONS

To prolong the life of your knives always use a cutting board. ECO™ by Cosentino surfaces are very durable and perform high against scratching, but using knives directly on the surface may dull the sharpness of most knives.