



4011 Cloudburst Concrete
Hudson Ridge Builders

Regular Cleaning

Due to Caesarstone's high density and non-porous qualities, normal cleaning with a damp cloth and mild detergent is all you need to keep your Caesarstone surface looking great. Thoroughly rinse off the soap/mild detergent with hot water after use and dry with soft cloth or paper towel. To avoid dulling the surface shine, make sure to use a **non-abrasive cleaner**, and thoroughly rinse off with water after use. Those wishing to use environmentally safe cleaners may also use a combination of 50/50 vinegar & water, rinsing afterwards.

Stubborn Food Stains

If needed, apply a generous amount of a **non-abrasive gel**, such as **Soft Scrub Liquid Gel with Bleach**, to a damp soft cloth or paper towel (not directly onto the countertop). Wipe the area using a circular motion, rinsing thoroughly with water and dry with soft cloth or paper towel. We recommend a thorough cleaning of your Caesarstone surface on a regular basis (because of the patina that will develop on the surface from day-to-day use) to keep the surface as beautiful as the day it was installed. If you have heavy patina build-up from using non-approved cleaners, please contact our Customer Care department for detailed instructions on how best to remove it.



Metal Marks/Rust

Special use for spot cleaning ONLY. Because of the abrasive nature of this cleaner, use **Bar Keepers Friend Powder** only as follows: Place small amount on damp cloth. Using very light pressure, wipe the area where the marks are in a circular motion, rinsing thoroughly with warm water and dry with soft cloth or paper towel.



Dried Spills

To remove adhered material such as food, gum or nail polish, first carefully scrape away the excess material with a plastic putty knife and then clean the surface with a damp cloth to remove any marks left behind and any residual dirt. Do not use any abrasive pads to clean tougher dirt as abrasives can damage the finish/sheen of your countertops.



Please note that **Honed, Concrete** and **Rough** finishes require more cleaning than our Polished finishes. Since there is more exposed surface area with these finishes, metal marks, fingerprints and other signs of daily living will show. Most of these marks can be removed with little effort and non-abrasive cleaning products such as Soft Scrub Liquid Gel.

Chemicals and Cleaners to Avoid

Prolonged exposure to any cleaning solution may cause permanent damage/discoloration to the countertop surface. Avoid exposing Caesarstone to chemicals, such as oven grill cleaners, floor strippers, paint removers/strippers, toilet bowl cleaners, oil soaps, tarnish removers, furniture cleaners, drain products, battery acid, dishwasher detergent, etc. Should your surface accidentally be exposed to any potentially damaging products, rinse immediately with water to neutralize the effect.

How Does Caesarstone Withstand Heat?

Caesarstone can withstand very brief exposure to moderate heat, however, any stone material can potentially be damaged by sudden and rapid temperature changes, especially near the edges. Therefore, the best course of action to prevent discoloration or cracking is to use inexpensive and readily available trivets, especially when using cooking units such as electric frying pans, crock pots or toaster ovens. **Do not put hot cookware directly on the Caesarstone surface.**

How Durable Is Caesarstone?

Tough, YES. Indestructible, NO. Caesarstone is resistant to cracks, scratches and stains. However, like most materials, force and/or pressure from objects can damage the surface. As with any surface, Caesarstone can be permanently damaged by exposure to strong chemicals and solvents. **Use of a minimum 1/8" radius on an edge detail profile can reduce the susceptibility for chipping on the edge. A greater profile radius (minimum 1/4") is recommended for high traffic areas,** such as sink areas and commercial installations. Caesarstone surfaces are scratch resistant; however, avoid using sharp objects such as knives or screwdrivers directly on the surface. The use of a cutting board is always recommended.

