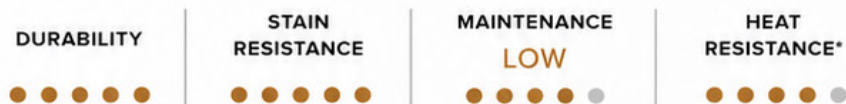


SINTERED STONE

CARE + MAINTENANCE

Sintered stone is an ultra-compact, non-porous surface engineered for exceptional durability and performance—ideal for hospitality environments. Whether used as a tabletop, countertop, or edge band, proper care will keep it looking its best for years.

AT A GLANCE



*Use trivets or heat mats under hot items to prevent thermal shock or potential damage.

DAILY CARE

- Wipe surfaces daily with a soft cloth or sponge to remove dust, oils, and spills.
- Clean with warm water and a few drops of mild dish soap or a pH-neutral cleaner.
- Rinse thoroughly with clean water and dry with a soft cloth.
- Suitable for use on tabletops, countertops, and edge banding.

Routine care keeps surfaces clean and preserves their natural finish.

SPILLS + STUBBORN RESIDUE

- Act fast—blot spills immediately (coffee, wine, juice, ink, cosmetics, etc.).
- For dried spills or residue, clean with warm water and a soft cloth.
- For tougher buildup, use a non-abrasive cleaner and a soft sponge.
- Rinse and dry thoroughly.
- No sealing or special treatments required.

Sintered stone is non-porous and highly resistant to stains.

WHAT TO AVOID

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| <ul style="list-style-type: none">• Abrasive pads, steel wool, or harsh scouring tools.• Harsh chemicals or solvents (bleach, oven cleaners, paint strippers, drain cleaners, etc.).• Prolonged exposure to any cleaning solution. | <ul style="list-style-type: none">• Impact from heavy or sharp objects on edges.• Dragging rough or heavy items across surfaces.• Direct heat from cookware or appliances—always use trivets or heat mats. |
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BUILT FOR PERFORMANCE

Sintered stone is non-porous, scratch resistant, and UV stable. Its density and strength make it an excellent choice for high-traffic hospitality spaces.

