

General Usage Advice

Routine Cleaning and Maintenance

Due to their low porosity, Infinity Stone is a highly resistant to household stains surfaces.

Using water and neutral soap to clean quartz surfaces. You should then finish off by rinsing the surface with plenty of water and drying it with kitchen paper or a clean cotton dishtowel.



Cleaning Stubborn Stains

When faced with stubborn stains, the best way to fix it depends on the type of stain. The most usual cases are:

→ Grease Stains

Apply dishwasher soapy product onto the stain and rub it with a blue type scouring pad or sponge until it disappears. Repeat the process if necessary. Next, rinse with a generous amount of water and dry the affected area .

→ Limescale

Use cleaning vinegar and a blue type scouring pad or damp sponge. If the stain persists, you can use a limescale remover that has been diluted with water. Never leave it on for more than 2 minutes. Repeat the process if necessary. Rinse with plenty of water and dry with paper.

→ Silicone and Putty Stains

We recommend you remove the stains as soon as they appear. To do so, use a knife held horizontally and CleanColorsil, and scrub with a blue sponge. If you don't have any CleanColorsil, you can use a well-known brand of silicone remover. Afterwards, rinse with plenty of water and dry.

Cleaning Difficult Stains

For difficult stains, pour dishwasher soapy product onto the affected area and leave for 2 minutes. Next, scrub with a gentle scouring pad (for glass-top cookers, blue type: no scratch), rinse with plenty of water and dry.

OTHER STAINS

STAIN	PRODUCT	TOOL
Food	Neutral Soap + Water	Wet Dish Cloth
Ink	Alcohol Etilic*	Roll Paper
Greasy Stains (Oil)	Neutral Soap + Water	Wet Sponge
Oxid/Metal	Hydrochloric Acid*	Roll Paper
Limescale	Antical Product/Vinegar	Wet Sponge
Other Stains (Coloring, Wine)	Diluted Bleach	Wet Sponge

* Do not apply directly on the stain. To get wet the roll paper.

Response to Impacts

One of the most notable features of these surfaces is high impact resistance. However, you should avoid impact to those areas that are less resistant and more sensitive to impact along edges.

Avoiding Heat Damage

After using certain kitchen utensils, such as frying pans, pots and other items that give off heat, do not place them directly onto the surface. Instead, you should use a tablemat (a rubber one, if possible) until the utensils have cooled down. This is because the sharp difference in temperature (between hot and cold) can damage the surface.

Cleaning silicone and glue

During the fabrication (miter cutting, laminating, general cleaning of pieces) and the countertop installation (joints, splash backs, etc.) where glues we recommend to clean as soon as possible. To do so, use clean cotton cloths or paper. Use Isopropyl Alcohol or Isopropanol (cleaning alcohol) or ethanol (or similar products) may be used.

Not recommended products

Products such as solvent or acetone should not be used for cleaning worktops or slabs. Scouring pads should not be used. Do not use scouring pads, sponges or cleaning products that contain abrasive particles.