

# Prime Stone

## Caring For Your Prime Stone Benchtop

**Prime Stone is a high quality, engineered quartz stone that is hygienic, easy to clean and with an excellent ability to resist stains and bacteria.**

Our engineered stone comes in three surface finishes – polished, honed (matt) and leather. Honed and leather finishes will require more regular cleaning but are still a very durable and practical choice.

### **Everyday cleaning for all finishes:**

Wipe down with a clean damp cloth. Wipe dry to remove moisture.

### **For spills, splashes, greasy marks and general grime for all finishes:**

Wipe down with warm water and detergent or a Stone Safe Spray & Wipe cleaner, then rinse by wiping down with a clean damp cloth. Wipe dry to remove moisture.

### **Removing more stubborn stains and marks from polished finish:**

Use a crème cleanser diluted with water (one part crème cleanser to three parts water) with a damp sponge and use a circular motion to remove the stain. Then rinse with a damp cloth and wipe with a soft dry cloth.

### **Removing more stubborn stains and marks from honed (matt) finish:**

Dampen a white melamine foam sponge e.g. 3M Magic sponge, Glitz Wipe-out sponge or Filta Wonder Sponge. Do not over-rub in one patch but use a wide circular motion. Then rinse with a damp cloth and wipe with a soft dry cloth. This is not recommended for everyday cleaning.

### **Removing more stubborn stain and marks from leather finish:**

Use a soft brush with warm water and detergent and work gently into the surface in a wide circular motion. Then rinse with a damp cloth and wipe with a soft dry cloth.

Our cleaning video for Prime Stone can be found on the Technical Resources page of our website [here](#).



10 Year  
Warranty



Easy to  
Clean



Hygienic  
Surface

[WWW.PRIMEPANELS.CO.NZ](http://WWW.PRIMEPANELS.CO.NZ)

PrimePanels<sup>NZ</sup>

New Zealand  
Panels GROUP 

## General Cleaning Do's & Don'ts for Kitchen & Bathroom Surfaces

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### Do's

Do clean up spills and splashes from food preparation and cooking as soon as possible. If left to dry, or cool and set as in the case with cooking fats and oil, they become much more difficult to remove.

Do wipe down surfaces with a clean damp cloth after cleaning with detergents and Spray and Wipe products. This will prevent the build-up of residual cleaner and surfactants which can dull the surface. Note that some cleaning products, especially citrus-based cleaners, can create a build-up on the surface.

Do be aware that 'anti-fingerprint' doesn't mean 'anti-grease or food proof'. There is no such thing as a benchtop or cabinetry surface that doesn't require cleaning.

Do use glass cleaner to remove more difficult and stubborn fingerprints on darker colour surfaces.

### Don'ts

Don't use abrasive cleansers such as Jif, Vim, or Chemico on any decorative surface. Alcohol-based cleaners should be used with caution. Always test on an inconspicuous area first.

Don't use paint thinners and solvents should under any circumstances.

Don't rub excessively or repeatedly in one area as this may change the appearance of the surface. Gently rub in a wide circular motion.

Don't panic if you're left with a faint stain after cleaning. Many food stains are photosensitive and may fade out over time so avoid the temptation to scrub the stained area excessively.

Don't use hard bristle (e.g. nylon/bamboo) brushes, scourers, abrasives, scrapers, blades, steel wool or sharp tools when cleaning.

Don't use steam cleaners or mops on or around any decorative surface as this can be damaging to the surface and allow moisture to permeate around joins, gaps, handles and edging resulting in the substrate swelling and delamination.