Congratulations on the purchase of your Smartstone surface

Smartstone offers a 15-year Limited Warranty that can be completed online at www.smartstone.com.au. Please fill out your Warranty within 28 days of your installation, which will guarantee you the highest level of support should an issue arise with your Smartstone surface.

You have chosen a porcelain surface from the Sintered Collection that offers superior durability and practicality. Because our surfaces are manufactured from natural raw materials, each slab is unique and will contain variations in colour and shading. The appearance of each slab will also vary depending on lighting conditions, placement and viewing angle.

A damaged benchtop edge or surface (including the stone edge for an undermount sink) is not indicative of defective material. The Smartstone 15-year Limited Warranty does not cover edge or surface damage such as chipping or scratching caused by wear and tear or negligence.

Your sintered porcelain surface can be maintained by following the Care & Maintenance instructions, here. Day to day cleaning issues are not covered under the Smartstone 15-year Limited Warranty.

For more information, please visit our website or call the Smartstone Customer Service team on 1300 888 607.



Care & Maintenance

A porcelain product, the Smartstone Sintered Collection surfaces generally require very little maintenance and are easy to clean. They are virtually non-porous and have a remarkable resistance to stains, chips, scratches, chemicals, heat, bacteria, mould, and mildew, making them an ideal choice for both kitchens and bathrooms.

Stain Resistance

Smartstone Sintered Collection has been quality tested and due to its low moisture absorption it is resistant to stains caused by wine, fruit juices, liquid food colouring, tea and spices with strong colours.

Scratch Resistance

While it is possible to chop directly on Smartstone sintered porcelain benchtops with non-ceramic knives, we recommend using a chopping board for two reasons: to protect the condition and sharpness of your knife blade and prevent marks from the metal which can be removed but far easier to simply avoid.

Heat Proof

Smartstone Sintered Collection is extremely resistant to large fluctuations in heat and cold, making it suitable for indoor and outdoor use . Placing a hot pot or pan directly on the surface will not damage your benchtop. For safety reasons and to avoid accidents, we recommend using a trivet or heat mat.

Cleaning your benchtop following installation

Your Smartstone benchtop material is covered by a plastic film to protect the surface during transportation. It is important to give your benchtop a thorough clean with a cream cleanser mixed with warm soapy water to remove any film residue or smudge from manufacturing. Gently wipe over the entire surface with your cleanser and then remove cleaning product with a soft, dry cloth to restore the original surface finish.

Regular Cleaning

By following simple best practices, cleaning and maintaining your sintered stone is relatively easy and will keep your benchtop looking as good as new. The following cleaning and maintenance tips apply to both matt and suede finishes.

Cleaning your surface on a regular basis will keep it looking its best. For day-to-day cleaning use a general purpose cleaner or soapy warm water and a soft cloth or sponge.

Stubborn Stains and Dried Spills

It is important to wipe spills as soon as possible. For more stubborn stains, dried spills, and surface marks it may be necessary to use the right cleaning product.

Type of Stain	What to Use
Coffee, Tea, Wine, Fruit juice and Food stains	Common alkaline-based cleaner, or diluted bleach and water (limit exposure to 10 minutes).
Grease (oil and butter) and Wax	All-purpose degreaser
Dyes, Paints, Inks, Markers and Adhesives	Alcohol or an organic solvent