



Understanding | Silestone

Silestone® is a compound made up of 90% natural quartz, which make it extraordinarily hard and resilient. It is an excellent surface for kitchen worktops & splash backs. Silestone kitchen worktops have exclusive properties that contribute to safety, confidence and hygiene to a space where people spend more time.

Choosing Silestone for your Jack Trench Kitchen

We would always recommend a *Silestone®* worktop for clients that are looking for a material that's easy to maintain and can be fairly forgiving in a cluttered kitchen environment (when comparing to a worktop material such as *Glacier White Corian®*). At *Jack Trench* we enjoy working with materials that are true to themselves and aren't attempting to be something they're not. So when choosing a *Silestone®* we always advise that the fact the product is engineered should be considered. We would suggest plain or grained options as opposed to the vein options that are replicating the look and feel of natural marble.

Colour & size options

Silestone® is available in over 90 colours ranging from light/grey tones, cream/beige tones, and dark grey & black tones - meaning the material can be really versatile to your *Jack Trench* kitchen cabinetry. *Silestone®* slabs are available up to 3200mm in width (not applicable to all colours), so if your elevation is larger, joints will be required. The joint will be filled with a colour match silicone and is fairly unnoticeable from a distance but just something to consider when choosing your worktop material.

Finishes & Textures

Silestone® has three unique finishes which are the glossy Polished finish, a Matte finish (Suede), or a rough texture (Volcano). We often work with the Suede finish but it's not uncommon for us to also work with the polished texture.

Impact & scratch resistance

Silestone's high impact resistance exceeds other similar products such as granite and solid surfaces. This feature ensures safety in your kitchen when handling hard objects (pots, pans, etc.). This resistance is achieved by its quartz hardness, its polyester resin elasticity and its vibrocompression system used during its production.

One area to be mindful of when using your kitchen is the edges of the *Silestone®*, mainly the worktop front edge. Although the material is impact resistant on its surface, the edge can sometimes be brittle. So when unloading or loading the dishwasher be mindful not to catch the worktop. If in worst case scenario the edge does become chipped then it can be repaired but the repair may remain noticeable up close.

Heat resistance

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.

General maintenance

Due to its low porosity, *Silestone®* surfaces are highly resistant to household stains. *Cosentino* recommends you use *CIF Acti Fizz* & *CIF Kitchen Spray* to clean its surfaces. If you don't have this product, the best option is to use water and neutral soap. You should then finish off by rinsing the surface with plenty of water and drying it with kitchen paper or a clean cotton dishtowel.

As with all of our materials present on our *JT Designs*, a full aftercare package will be handed over to you when your kitchen is complete. In this package we will advise the best way to treat your kitchen to ensure its kept to its full potential for as long as possible.

