



*Thank You for Purchasing Your New
Spring USA® SmartStone™ Induction System*

How to Care for a SmartStone™ Induction Surface

Everyday Cleaning: Simply wipe over the countertop with a damp cloth using a mild, ph balanced detergent or cleaner. Do not use abrasive cleaners or Acetone products on the countertop.

Heat Resistant: SmartStone™ countertops are heat resistant up to 300 degrees fahrenheit for short time periods. A heat pad or chopping block can be used if hot cookware is repeatedly placed on the countertop.

Scratch Resistant: Your new SmartStone™ countertop is scratch resistant. Repeated cutting on your countertop can erode the surface and will dull your knife. For this reason, it is recommended that you use a cutting board when cutting food. To prevent scratching, chipping or breaking your SmartStone™ surface, avoid dragging utensils, pans, servers and appliances across the countertop.

Stain Resistant: SmartStone™ countertops do not require sealing, as the granite material has an extremely low porosity. SmartStone™ is an engineered recycled material, similar to granite, and is generally unaffected by most chemicals. However, certain elements should not be in contact with the countertop surface. Never leave acidic liquids such as lemon, vinegar or soft drinks on its surface for long periods of time. To maintain the surface appearance, liquid and grease should be washed off each day.

