



Cimstone is produced in Turkey by processing quartz from Turkey's highest quality quarries using Breton technology.



You can use the products bearing the rhomboid symbol, which is the sign of the Turkish Standards Institute's Certificate of Conformity to Turkish Standards, with peace of mind. The TSE Mark indicates that the products granted the right to use it are produced by passing through control processes as guided by the standards. Cimstone products are manufactured in accordance with TS EN 15388 and TS EN 15285 standards.



We offer a 100% guarantee on our Cimstone branded slabs. Leveraging our experience and corporate commitment, we ensure absolute customer satisfaction. We advise you to keep a record of the Cimstone branding and other details printed on the back or edges of the slabs, as this information is vital for verifying the product's origin and for any future inspections.



Cimstone fully meets the NSF 51 Food Preparation Area Suitability criteria set by the international leading certification body NSF International and is certified as the safest surface for food preparation. Thanks to the NSF 51 certificate, Cimstone can be used safely in residential and commercial kitchens.



Cimstone holds the ISO 9001:2008 Quality Management System certificate, a quality management standard created by the International Organization for Standardization.

With careful use, for many more years to come...

Cimstone can tolerate heat for short periods. However, avoid contact with kitchenware that has reached high temperatures, such as trays taken out of the oven or pots removed from the stove; always use a trivet. Surfaces exposed to very high temperatures may react differently depending on the product's characteristics. (Cracking, color fading, surface deformation, etc., may occur.)



We recommend that you view the user manuals of the products you will have applied at the seller firms supplying the product, before the application is done by the implementing companies.



Regarding the products to be installed, agree with the seller firm supplying the material before installation. During installation, perform your visual checks regarding workmanship and application and then accept delivery of your product.



Cimstone processing and application, stock and shipping methods, maintenance and care, and product information are specified in the "Workshop and Warehouse Handbook".



Obtain all kinds of informational documents such as the Workshop and Warehouse Handbook, Maintenance and Care Guide, Countertop and Worktop Information Brochure, Stone Catalog, Floor and Cladding Application Guide, Countertop and Worktop Delivery Forms from the seller firms supplying your products. Additionally, you can obtain our printed information documents from www.cimstone.com.tr.



In countertop/worktop and all other interior applications, stone processing details are carried out by workshops. Therefore, it is necessary to agree with the supplier firm before placing an order on the required measurements and application details for your countertop/worktop and all other projects.



As products are available in limited quantities from stock, before placing orders and/or making arrangements between suppliers and customers, obtain information from the supplier firm regarding the stock status of the requested products.



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Maintenance and Care Guide

Çimstone, with easy and regular maintenance, is by your side for many years with its first-day brilliance...



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CIMSTONE®

You can ensure that your counter and countertop preserve their first-day beauty by following the recommendations in this brochure.

To keep your countertop/worktop looking like new for many years to come, wipe away various spills before they set and become permanent stains. It is much easier to remove stains when they are fresh than after they have dried.

Detergents containing abrasive or scouring particles can cause permanent damage to surfaces over time. Therefore, be careful in your choice of detergent and always rinse the surface after cleaning. Do not use products containing soft or hard scouring particles. Instead, prefer gel or liquid type cleaning agents.

Always use products with a neutral or reduced pH (general cleaning products found on supermarket shelves). However, avoid contact with lime-scale removers, products containing lime-scale removers, and products containing grease dissolvers.

For stubborn residues that have dried and are difficult to remove, such as paint, nail polish, gum, mustard, or heavy grease, gently scrape them off with a plastic spatula and then clean with water.



Quartz, which forms the structure of Cimstone and is one of the hardest mineral stones in nature, prevents your Cimstone product from being easily scratched or worn. However, like other surfaces, Cimstone can be permanently damaged if exposed to very strong impacts that could weaken its physical properties. To protect your countertop/worktop from the abrasive effect of sharp and cutting tools, always use a cutting board. Do not place hot pots or pans taken directly from the stove or oven onto the stone surface.

Daily Cleaning

Cleaning Tool for Cimstone Surfaces:	A damp cotton cloth or a gentle dishwashing sponge.
Cleaning Agent for Cimstone Surfaces:	Clear water, liquid detergent, or glass cleaning liquids.
Cleaning Method for Cimstone Surfaces:	Clean your countertop with a damp, soapy cloth, then rinse thoroughly to completely remove all cleaning residue.

Cleaning Products You Can Safely Use on Your Cimstone Countertop, by Stain Type

For Dried-on Food Residues:	For Stubborn Stains:	For Rust and Limescale Stains:	For Grease/Oil Residues:
<p>Cif Power Natural Sprey</p> <p>Mr. Muscle Sprey (Johnson Wax)</p> <p>Scrub with a Scotch-Brite (3M) blue gentle sponge, then rinse thoroughly.</p>	<p>Domestos Ultra Bleach* (Unilever)</p> <p>Mr. Proper Active Gel* (Procter & Gamble)</p> <p>Apply directly to the stain, then rinse thoroughly with plenty of water.</p>	<p>Marc Deodorant Limescale & Rust Remover Gel (Reckitt Benckiser)</p> <p>Cillit Bang (Reckitt Benckiser)</p> <p>Apply directly to the stain, then rinse thoroughly with plenty of water.</p>	<p>Mr. Muscle Spray (Johnson Wax)</p> <p>Ajax Spray 'n Wipe (Colgate Palmolive)</p> <p>Apply directly to the stain, then rinse thoroughly.</p>
<p>Important Notes:</p> <ul style="list-style-type: none">Surfaces should not be left to dry before the cleaning product is thoroughly rinsed off.The product with code 422 Riviera may be affected by acids and bases due to its organic effect material content.The specified cleaning materials should not be mixed together or used on the product.			

Simple cleaning is sufficient for permanent hygiene...

Do not apply these products to the surface:

- Alkaline products containing Active Hydroxide (e.g., drain cleaners, caustic soda, etc.)
- Do not use chemical cleaning products with strong acid content (e.g., lime-scale removers & dissolvers, hydrochloric acid, etc.)
- Do not use metal scouring pads or abrasive sponges.
- Products containing Trichloroethane or Methylene Chloride (e.g., heavy-duty grease dissolvers, stain and paint removers, etc.)
- Avoid prolonged contact with excessively strong, concentrated chemicals. If the surface is exposed to any of the damaging substances mentioned above, immediately clean it with clear water and soap, then rinse to prevent harmful effects from occurring.
- Do not use polishes, fillers, waxes, water repellents, or similar chemicals on the stone surface. Surfaces should not be polished with gloss-enhancing products.

- For top-mount or under-mount sink installations, follow the manufacturer's recommendations. The sink must be properly and independently supported from the Cimstone countertop. Therefore, ensure that no screws, nails, or other mechanical fasteners are driven into the countertop.
- During cooktop installation, we recommend using a heat barrier strip around the edges of the cooktop cutout.
- Countertops should not be used as a workbench for activities other than kitchen use or as a platform to stand on.
- To prevent chipping, breaking, or splintering at the corners and edges of the countertop/worktop, protect it from impacts and knocks.

