



Durable surface designs

To remove substances like food, gum, or nail polish that have adhered to the surface, begin by carefully scraping off the excess with a smooth utensil (Plastic Putty knife) and void scratching the surface.

For any grey metal marks on the surface, apply a small amount of Vasari Surfaces Cream Cleanser to a not metallic scouring pad. Gently rub over the mark, then rinse thoroughly with warm water to remove it.



Simple
Cleaning

All you need is warm
soapy water



Prevent
Verdigris

Always keep your
surface dry



Caring for
Dark Surfaces

Avoid cream-coloured
Products



Avoiding
Scratches

Vasari is resistant to scratches
however we recommend cutting
on a chopping board



Chemicals

Avoid Hydrofluoric
Acid



Intact Surface

Avoid hard knocks
to surface

Ten year peace of mind warranty

Maintaining the timeless beauty of your benchtops for years to come.

Vasari Surfaces comes with a 10-year limited warranty as standard, because we understand how important it is to keep your benchtop looking as stunning as the day it was installed.

Our easy-to-follow cleaning guide helps you effortlessly remove stubborn marks and surface stains, ensuring your surface stays pristine for years to come.

For premium care, consider purchasing our Stone Ambassador Cream Cleanser or other cleaning products.

Simply visit the Stone Ambassador website or contact our friendly customer service team for assistance today.





Design that inspires

Tips for everyday cleaning

Vasari Surfaces are incredibly low-maintenance and designed to stay looking pristine with minimal effort.

For regular cleaning, simply wipe the surface with a soft cloth dampened with warm, soapy water (using a mild detergent).

Avoid using dishwashing cloths, as they may transfer oils and residues that could affect the surface.

Thanks to the non-porous nature of Vasari Surfaces, the material retains its integrity—whether soft, Matte or Natural — without the need for polishing or sealing.

Do not attempt to polish the surface and avoid scrubbing the same spot excessively during cleaning.

For stubborn stains, feel free to contact our helpful customer service team or email us at info@stoneambassador.com.au

Find your nearest Stone Ambassador location: www.stoneambassador.com.au

How to care for your Vasari Surfaces

Soft, Natural and Matte

Important Vasari Surfaces Tips

Like all surfaces, Vasari Surfaces can be permanently damaged by exposure to strong chemicals and solvents that affect its physical properties. Avoid using products that contain hydrofluoric acid or any materials that include it. It's also important to keep highly aggressive cleaning agents, such as oven cleaners with high alkaline/pH levels, away from the surface.

If the surface is accidentally exposed to any of these harmful substances, rinse immediately with water to neutralize the effect.

Heat Resistance

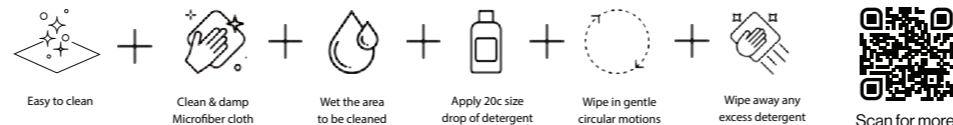
Vasari Surfaces are heat resistant, so placing a hot pot or pan directly on the surface won't cause any damage. However, to protect the surface from potential thermal stress, we recommend using a wooden chopping board or other protective base when placing heat-emitting appliances, such as pizza ovens, electric frying pans, or slow cookers, on the surface.

Food Preparation

For optimal care, we always recommend using an appropriate cutting board for food preparation and avoiding cutting directly on Vasari Surfaces. This helps protect both your kitchen knives from damage and the surface of your countertop from potential scratches.

Warranty Registration

Be sure to register your Vasari Surfaces



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& care