

5 Reasons Cambria Rocks (Pun Intended)

- 1) Searching for a durable counter? Look no further. With a composition that's 93% quartz, Cambria counters are one of the hardest stone surfaces on the market and are very resistant to damage. Ground-up quartz is mixed with various resins to enhance the non-porous nature of the Cambria rock, which increases its resistance to staining, scratching and chipping.
- 2) Calling all chefs! Cambria's non-porous and non-absorbent surface is ideal for cooking, because Cambria countertops won't draw in liquids or moisture. As a result, your counters will not absorb uncooked food or soak up spills, making it less likely for your kitchen to harbor bacteria.
- 3) Regardless of what Kermit says, it's actually easy being green if you choose Cambria. Having a low environmental impact is a top priority for Cambria—all the water used in Cambria processing plants and facilities is recycled through settling and filtering techniques. Diamond-metal tooling is reused, and the majority of Cambria fleet vehicles are hybrids.
- 4) Safety first! The Greenguard Environmental Institute certifies that Cambria surfaces have zero impact on indoor air quality. Cambria also meets the Greenguard indoor air standards for low chemical and particle emissions, making it the safe choice for your family.
- 5) Caring and maintaining your Cambria counters is incredibly easy. Warm water with soap is all it takes to keep the surface clean. There's zero upkeep cost for Cambria countertops after installation, saving you time and money. No periodic sealing, polishing, or reconditioning is needed. Once a Cambria counter is installed, it will maintain its beauty for years to come.