

Care and Maintenance Guide for Quartz Surfaces.

- Although Quartz is regarded as one of the most practical and durable work surfaces available for household kitchens still good care must be taken.
- Work surfaces should be cleaned using a very mild soapy liquid water solution, rinse off with lukewarm clean water if necessary and use a clean soft micro fiber cloth to apply and another cloth to buff dry. This ensures no film build up on the surface which will eventually make the worktop surface appear dull.
- Please be aware if any products containing either chlorine, any harsh acid, bleach, ammonia or concentrated disinfectants are used to clean or are spilled on the surface this could cause the surface to become permanently discolored or etch the polish to give a dull and matt appearance.
- Although the Quartz is permanently sealed in the manufacturing process you should get in the habit of wiping and cleaning spillages off the surface immediately i.e. curry sauces, saffron, turmeric, beetroot, red wine, blackcurrant, citrus liquids, fizzy drinks, wine, vinegar, tea, coffee etc.

- Avoid spilling any acidic products or chemicals. Do not leave these spillages to stand and eventually evaporate as this may leave a permanent mark and depending what you have spilt, in extreme cases may not clean completely leaving a permanent stain, and may also etch the polish on the surface.
- Do not allow lime scale build up around the sink area especially in hard water areas as this can etch or damage the polish and leave water marks or a dull surface. Always clean and keep this area dry. Try to stay on top of this situation. Use a plate rack with a drip tray to collect water.
- When cooking always make sure you keep the area clean from oil spitting and spillages as the hot oil could stain when left to dry.
- Do not use any abrasive or metal scouring cloths or pads to try and remove build up on the surface as this could also permanently etch the polish.
- Always use a chopping board with rubber feet when preparing, cutting or chopping meat, vegetables, fruit, cakes, different types of food and not directly onto the surface as using sharp or heavy objects will scratch or chip the surface.

- It is not advisable to place extremely hot objects like saucepans or frying pans which have been subjected to continuous heat on the cooker or hob directly onto the Quartz surface.
- Always use a trivet, hot pad or stand with rubber protectors on the feet, place this on the surface and then place pans on the stand. Placing something extremely hot on the surface could leave a permanent mark as the intense heat could soften the resin used to manufacture the Quartz.