CONGRATULATIONS ON YOUR NEW QUARTZ WORKTOPS

Quartz Worktop Care Guide

Quartz is a highly durable material, however by following the guidelines below, you will get the best out of your work surface.



01

CLEANING TIP 1

Soapy Water

We advise that you clean your Quartz stone surfaces regularly with soapy water or a neutral mild detergent and a soft cloth/sponge. Rinse off surfaces with clean water. Polish dry with a soft cloth.

02

CLEANING TIP 2

Do NOT Use Bleach

Bleach, chlorine-based cleaners, acids, alkalis or concentrated disinfectants will damage your stone surfaces. We strongly advise NOT to use any of these on your surfaces. If any of these come into contact with the stone, clean them off immediately, otherwise surface damage and discolouration is likely to occur.

Protect the Finish

CLEANING TIP 3

03

Stubborn Stains

Turmeric, beetroot, berries and other foods which stain can leave marks on your stone surfaces. If you are to get a stubborn stain, use a small amount of CIF over the area and wipe it over with water. Alternatively, you can use a small amount of The Pink Stuff.

Equally, acidic foods and drinks can etch the stone surface and cause irreversible damage.

CLEANING TIP 4

04

Heat Protection

Always use pan stands and trivets to protect stone surfaces from hot and rough pans and utensils. Direct contact can scratch and stain the stone surfaces. Quartz is heat resistant NOT heat proof.

CLEANING TIP 5

05

Protection Against Scratches

Always use cutting boards to chop and slice food. Never cut directly onto the stone surfaces. Although Quartz is a scratch-resistant material, it is NOT scratch-proof.

Contact Us

Telephone 0208 068 2047
Email info@quartzkitchen.co.uk
Website www.quartzkitchen.co.uk
Address 1000 Great West Road, TW8 9DW