

# Quartz


## KITCHENS

CONGRATULATIONS ON YOUR NEW QUARTZ WORKTOPS.

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


CLEANING TIP 1:

### Soapy water

 Cleaning Tip 1: 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.

CLEANING TIP 2:


### Protect your surfaces from heat and stains

 Cleaning Tip 2: Turmeric, beetroot, berries and other foods which stain can leave marks on your stone surfaces. Equally, acidic foods and drinks can etch the stone surface and cause irreversible damage. 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.

If you are to get a stubborn stain, use a small amount of CIF over the area and wipe over with water.


CLEANING TIP 3:

### Do not use bleach ...

 Cleaning Tip 3: 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.

CLEANING TIP 4:

### Always use a chopping board ...

 Cleaning Tip 4: Always use cutting boards to chop and slice food upon. Never cut directly onto the stone surfaces. Although quartz is a scratch resistant material, it is not scratch proof.