



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.



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.

A decorative purple background with several white, translucent bubbles of various sizes scattered across it.

Do NOT use Bleach



Cleaning Tip 2:
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.

Contact Us

Website
WWW.QUARTZKITCHEN.CO.UK

Telephone
0208 068 2047

Email
info@quartzkitchen.co.uk

Address
1000 Great West Road, TW89DW

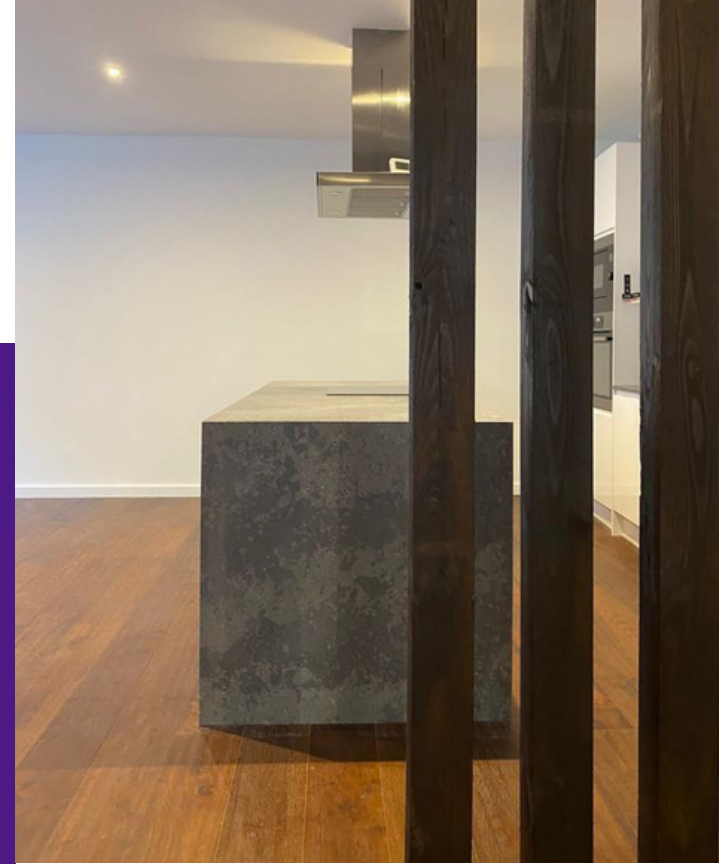




Heat Protection

Cleaning Tip 4:

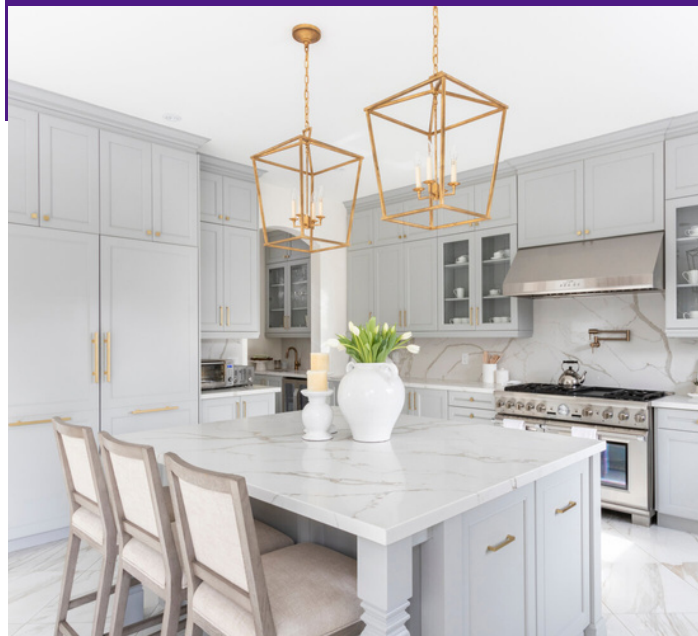
Always use pan stands and trivets to protect stone surfaces from hot and rough pans and utensils. Direct contact can scratch and stain the stone surfaces. Quartz is heat resistant NOT heat proof.



Stubborn stains

Cleaning Tip 3:

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.



Protection against scratches

Cleaning Tip 5:

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.

