

Care & Maintenance

Quartz worktops are pre - treated with a liquid silicone sealer which reduces their natural porosity and provides a protective coating.

Clean stone surfaces regularly with water containing soap or a mild detergent or Neutral Detergent and a soft cloth or sponge. Rinse off surfaces with clean water. Polish dry with a soft cloth.

Avoid use of abrasive cleaning materials: scouring powders, steel wool, metal brushes, etc.

Never use bleach and other chlorine based cleaners, acids, photographic development liquid, alkalis (caustic soda) and concentrated disinfectants on Quartz surfaces. If any of these come into contact with the material, clean them off immediately, otherwise surface damage will occur.

Do not allow surface deposits to build up on Quartz surfaces, e.g. powder detergents, mineral deposits and salts.

Strongly coloured foodstuffs, such as blackcurrant and beetroot, can stain Quartz surfaces. Acidic foodstuffs such as citrus juice, vinegars and cola will etch the surface.

Always use pan stands and trivets to protect the surface from hot, rough and wet pots, pans and utensils. Direct contact from iron, steel, ceramic and copper vessels can scratch and stain the surface.

Always use cutting boards to chop and slice food upon. Never cut directly onto the Quartz surfaces.