



## MAINTENANCE AND CLEANING OF QUARTZ WORKTOPS

Thank you for having chosen our product, which has been designed and created to guarantee you maximum reliability over the years. In order to get the very best from this product, please read the enclosed instructions carefully.

### CHARACTERISTICS

Quartz tops are made up of over 90% natural quartz and the remaining part is made up of acrylic resins and coloured pigments. Such a composition means that the worktop can perform well against abrasion, chemical agents, liquids and heat. It is nonporous, waterproof and therefore very hygienic.

### ABRASION

Quartz worktops have a good resistance to scratches and abrasion caused by kitchen utensils. However, a chopping board should be used at all times.

### HEAT

Occasional contact with hot food or liquids will not damage worktops. Hot objects (pans, coffee pots, irons etc) must never be put directly on worktops as the heat shock could cause irreparable damage such as marks or cracks. Always use a trivet or pan stand. Make sure that the underneath of electric ovens or other electric appliances does not come into contact with the worktop. As these are a source of heat, they can cause discolouring or cracks over time. While cooking, try not to let pots, pans and grills hang over the edge of the worktop as this too could cause damage.

### STAINS

Normal kitchen food items (like oil, vinegar, tomato and coffee) will not damage the worktop. The same also applies to standard cleaning products. Do not use alcohol as this could stain. Always clean stains when they are fresh.

### CLEANING (SEE ALSO “ADVICE FOR CLEANING QUARTZ WORKTOPS”)

Do not leave the worktop dirty for a long period of time as dirt will dry on and then be harder to remove. Always clean the worktop – as well as other surfaces – when the stain is still fresh. It is a good idea to give the worktop a quick wipe every time you have finished using it.

### EVERYDAY CLEANING (SEE ALSO “ADVICE FOR CLEANING QUARTZ WORKTOPS”)

For everyday cleaning, use a wet, microfiber cloth and a cleaning product for glass. To remove stubborn dirt (grease, sauce or wine) loosen the dirt with water and then rub gently with a micro-fibre cloth and detergent. If this is not enough, then apply a cream cleaning product like a stronger bleach-based product and remove immediately with a sponge. Do not leave these products to soak into worktops as they may leave marks. Rinse with a damp sponge and dry with a clean cloth. Avoid daily use of degreasers, particularly very powerful ones like. As the quartz surface is extremely compact, normal degreaser is enough to easily remove grease. If quartz tops are cleaned immediately after use then normal cleaners and a micro-fibre cloth are effective, even with oil and grease.

### SPECIAL CLEANING (SEE ALSO “ADVICE FOR CLEANING QUARTZ WORKTOPS”)

Stains and lime scale can be removed using descaler or vinegar based, cleaning products. Avoid applying the product directly to the worktop – use a sponge and spread evenly across the entire area that needs cleaning. With stubborn lime scale, leave the product for 2-3 minutes, then rinse with a damp sponge and dry with a clean cloth. Do not leave water on the worktop, particularly if you have hard water. **WARNING:** do not use solvents.

### CLEANING MATT FINISHING WORKTOPS (SEE ALSO “ADVICE FOR CLEANING QUARTZ WORKTOPS”)

Matt finish tops can be used in the same way as glossy ones. The surface can be cleaned with a wet micro-fibre cloth and any gentle cleaning product (like glasses cleaning products soap). Always clean the worktop when stains are fresh. Do not use degreasers, alcohol, solvents or acid-based products. Cream cleaning should also be avoided as it is slightly abrasive and could make the surface shiny if you used over a long period of time.

### WATER AND STEAM

Water and steam will not damage the top but could penetrate the surface if it left. Remove any excess water from hobs and from between worktops and walls. Avoid leaving the dishwasher door open and do not let the worktop come into contact with jets of steam for long periods of time.

### QUARTZ SINKS

When draining hot water, always turn on the cold tap at the same time to avoid heat shock.

### HEAVY WEIGHT WARNING

Never stand or put heavy weights on worktops. Use a step ladder or a chair to clean cooker hoods and shelves or cupboards.

### **ADVICE FOR CLEANING QUARTZ WORKTOPS**

- Micro-fibre cloths should be used for cleaning as they trap dirt without spreading it across the surface. They should also be machine washed regularly and replaced when necessary
- Never use coarse wire wool or the rough side of a sponge.
- Apply cleaning products to the sponge and not directly to the worktop surface. Use circular motions when cleaning.
- Use one sponge and one cloth only for cleaning worktops.

<b>KINDS OF STAINS</b>	<b>HOW TO CLEAN</b>
everyday dirt and stains	a + c + h
caked dirt (wine, coffee, tomato sauce)	b + c + h
oil and grease	c and if necessary d+h
caked grease	b + d + h
circular marks from glasses and pans	e + h
spots of rust	g + h
marks and scratches from cutlery and pans	c and if necessary f+h

### **KINDS OF CLEANING:**

a) Wipe with a moist micro-fibre cloth.



b) Loosen the stain with a sponge soaked in hot water.

c) Use ammonia-free cleaning products for glass.



d) Use gentle degreasers.



e) Use de-scaling products. Use a damp sponge to apply the product to the entire surface. Spread evenly and leave for about a minute. Rinse the sponge and wipe away the de-scaling agent. Rinse sponge every so often under running water.



f) Rub with a damp sponge and cream cleaning. Rinse with clean water.



g) Use rust cleaner to get rid of dirt and rust. Cream cleaning can also be used. Rinse well.

h) Dry with a clean micro-fibre cloth.