



## *Quartz Care Tips...*

Your quartz worktops are an investment which we appreciate you will want to keep in pristine condition and we would like to provide you with some advice on how to take best care of your new quartz surfaces.

Unlike granite and other natural materials quartz surfaces are non-porous and do not require sealing or waxing. There are however some 'best practice' tips we would like to make you aware of to keep your surfaces looking at their very best for years to come.

### **Day-to-day Cleaning and Care**

Your surfaces can be cleaned with a non-abrasive cleaner and a soft cloth... never use bleach, chlorine based products and/or scouring pads/cloths. Warm soapy water is more than adequate in most cases.

Avoid letting acidic or foodstuffs likely to cause staining settle or dry on the surface. Wine, curry, fruit juice, soda water are all likely to stain if left to settle.

If foodstuffs have dried on the surface please use a plastic scraper, such as a car ice scraper, to remove the majority of the foodstuff and then clean with warm soapy water. Never use a metal scraper or knife.

Quartz, as a material, is heat resistant but is vulnerable to rapid changes in temperature or prolonged exposure, so always place hot pans on trivets or hot-pads.

Your quartz surface is scratch resistant but to avoid deep scratching caused by serrated bread knives or professional chef's knives always use a chopping board when cutting or preparing food.