

# TRADITIONAL MASONRY

granite quartz marble ceramic

## CARE OF ENGINEERED STONE/QUARTZ WORKTOPS

Quartz is a completely sealed surface and under normal use will not stain in any way shape or form, only aggressive acids or alkalis can cause the polish to go dull and use of aggressive chemicals should be avoided in the kitchen area. The use of clothes dye or hair dye near or over the worktops should also be avoided as the chemicals within them may cause etching of the surfaces. The surface of quartz, under a microscope is like a series of parallel ridges, as is any polished surface from glass to metal, and these microscopic ridges can trap tannin from tea or red wine, or lactose residue from milk and latent oil from fingerprints which show up when seen against the light. Should these not be wiped up when fresh, and are allowed to dry, these cup rings, splashes or marks can appear to look like the material is stained.

### DAILY CLEANING

A simple wipe over with a kitchen towel will help avoid lime scale build up over time, daily cleaning should be carried out with **Bar Keepers Friend Power Spray** or mild detergent in some warm water (fairy liquid or similar in the same concentration that would normally be used for washing up) wiping over afterwards with a clean damp cloth, and following up with a dry cloth to dry the surface.

Treating particularly resistant spots: Any tannin rings from cups of tea or wine glasses should be cleaned off as soon as possible, as should all spillages, generally if they are fresh, a washing up sponge with a mild solution of fairy liquid will remove them. When they dry, they can be stubborn to remove. If this is the case, we recommend using **Astonish** or **Cif** cream cleaner which is available from most hardware stores, and **Flash With Bleach Spray** This is to be used locally as necessary.

### HEAT

Though quartz surfaces will not stain, hot pans and pots should not be placed directly onto the work surface from the hob or oven, we recommend using a trivet or similar. Any splashes of hot oil or fat should be wiped up as soon as possible from quartz worktops, as from all work surfaces.

### REMOVING MARKS

Procedure to follow for removing marks: Use Cif cream cleaner/Astonish cream cleaner as follows: for quartz worktops: Using a washing up sponge, (the ones with the green nylon scotch brite abrasive web on one side) Wet the area locally with a few drops of water, add a few drops of Cif /Astonish cream cleaner, and work in with the green/scotch brite side of the sponge in a circular manner applying a little pressure for 5 to 10 seconds. Rinse off with clean water and dry thoroughly with a kitchen towel. Spray with Flash with bleach, let its foam sit for 30 seconds and wash down. Look closely at the surface against the light to check if the tannin ring has disappeared.... repeat if necessary. This will remove any marks, tannin/lactose residue completely. For a once a year spring clean, if needed, Cif / Astonish cream cleaner can be used on all the work surfaces in this way. If looked after properly, the quartz worktops will last longer than the kitchen units themselves.

Notes: We would advise care when removing heavy pots or plates from the dishwasher, as if the base of the pots or the edge of a plate catches the leading edge of the worktop in an upward movement, it could potentially chip the edge.