

Care & Maintenance



QUARTZ WORKTOP

Mtstones Ltd

www.mtstones.co.uk

MTSTONES

How to clean quartz worktops

QUARTZ CARE & MAINTENANCE:

Once you've installed a quartz kitchen counter or bathroom vanity, it should last years or even decades without significant wear. However, there are a few things to do – and a few things to avoid – if you want to keep your engineered stone looking as good as new. We have assembled some really handy cleaning advice, this is intended for use with the Mtstone Quartz products as well as the leading brands of Quartz such as Silestone, Caesarstone, Compac and Classic Quartz Stone.

“Follow our simple advice and your Quartz worktops will last a lifetime!”

→ **DAILY CLEANING:**

Each day it is advisable to perform a simple cleanse of the Quartz surface.

- Clean the worktop with warm water and use a few drops of surface cleaner or antibacterial detergent, using a soft cloth.
- Rinse the surface thoroughly with clean water and dry it using a soft cloth.
- Keep the surfaces clean and tidy throughout the day – this makes it easier to clean spillages and heavy-duty cleaning will not be required as often.
- For daily cleaning that provides a better finish you can use a product like Q Action or Cif Actifizz. These are just two products that are designed specifically for the cleaning of worktops.
- It is highly recommended that you remain vigilant when it comes to cleaning up spillages of common household items such as tea, coffee, wine, vinegar, fruit juice, cooking sauces, etc.

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- It is far easier to clean up these spills when they happen, before they dry and become stubborn. To clean, use a damp cloth and if necessary, a small amount of worksurface cleaner. Rinse thoroughly with water to remove any residue and dry immediately with paper or cloth towels. For best results, buff in smooth circular motions with a lint-free microfibre cloth.

Clean your quartz worktop using the right cloth

It's unlikely you would grab a metal scouring pad and start scraping away those marks, but you must make sure that the cloth you do reach for is not in any way abrasive, as it could permanently mark the surface of the quartz. A micro fibre cloth is recommended over a plain dishcloth; use a wet one for cleaning and a second to buff dry. The microfibre cloths are absorbent and won't leave watermarks. Better still are the specially designed glass/polishing e-cloths, which are meant for high-shine surfaces. These don't necessitate any product at all.



→ **REMOVAL OF DRIED SPILLAGES AND LIMESCALE:**

Do not use multi surface polishes on the worksurface as these will affect the appearance of the surface. Any water spillages should be wiped up and dried immediately with paper or cloth towels to prevent a build-up of limescale on the worksurface.

Some items harden as they dry and become more difficult to remove from your worksurface.

- For more stubborn stains, apply Q Action or Cif Actifizz cleaner with a non-abrasive, non-metallic, white top cleaning sponge. Do not use any scouring pads that may scratch or dull the surface.
- Rinse thoroughly with water to remove any residue and dry immediately with paper or cloth towels. For best results, buff in smooth circular motions with a lint-free microfibre cloth.

PRECAUTIONS



Water repellents

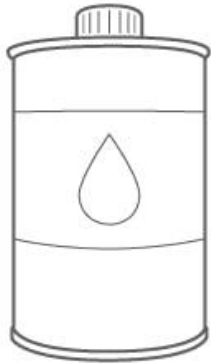
Do not use water repellents or sealants to bring out the luster.

Once it has been installed, the sheen on quartz is the natural sheen/luster of the product itself

Sealants and water repellents provide an artificial, ephemeral shine.

Do not use paint strippers, caustic soda, or products with a ph of more than 10. If bleach or solvent is used, it should be diluted with

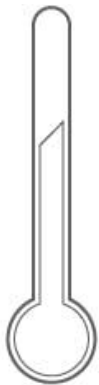
water and never left in permanent contact with the product.



Bleach and solvent

Bleach and solvent can continue to affect the product 12 hours later. Do not use chlorine-based products like dichloromethane (present in paint stripper)

The surface of the material should not be re-polished - either on floors or on a worktop. Do not use degreasing agents such as those used in oven cleaners. Keep quartz separate from sources of heat (deep-fat fryers, etc.).

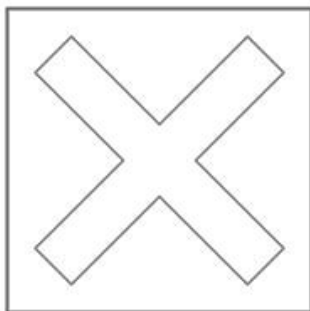


Temperature

Although quartz can withstand high temperatures for short periods of time, its performance varies with respect to different factors like thickness, color, location, etc. For this reason, it is not recommended that the product be exposed to sustained contact with a heat source, nor should hot saucepans, frying pans, deep-fat fryers, etc. be placed on it. To avoid thermal impact damage, you should not place heated items directly on to the worktop. Heat

trivets must be used when placing hot pans or similar items onto the surface.

Do not place quartz outdoors or in places with UV lighting. Over the years the colour and shade of quartz products may suffer from the effect of the sun's rays.



Chemicals

- High resistance: Oils, Coffee, Wine, Soft Drinks, etc.
- Do not use under any circumstance: Hydrofluoric acid, Dichloromethane, NaOH - caustic soda, paint strippers
- Bleach: Do not use for maintenance. When this product remains on the surface for more than 12 hours, it may lose its sheen.

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- Alkaline cleaning products with Ph>12: Do not use for maintenance: when this product remains on the surface for more than 12 hours, it may lose its sheen.

Do not use solvents that contain methylene chloride, dichloromethane or chloromethane. Oils, chemicals, dyes and solvents can permanently damage your work surface.

If you do spill any of these types of product on your work surface, blot up immediately and rinse thoroughly with water to remove any residue.

Dry immediately with paper or cloth towels. For best results buff in smooth circular motions with a lint-free microfibre cloth.

Oils and dyes capable of staining can be found in common food items. Therefore, please do not allow spillages from these types of products to remain on work surfaces for any amount of time and clean up immediately using the instructions above.

HEAVY AND SHARP OBJECTS

Do not stand, sit or place heavy objects onto the surface and avoid dropping or knocking objects that can cause impact to the surface or edge of your worktop.

Never cut directly onto a surface and always use a chopping board when preparing food.

Thank you for your business, your trust and your confidence.

It is our pleasure to work with you.

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