

KITCHEN

WORKTOP UK

CARE  
— & —  
MAINTENANCE

A Product Designed By KitchenWorkTop

[www.kitchenworktop.co.uk](http://www.kitchenworktop.co.uk)

# KITCHEN

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## Daily Cleaning

Wipe the surface with a soft cloth or sponge and warm water to remove any spills, food residues, or stains.

Avoid using abrasive or acidic cleaners, as they can damage the quartz surface.

## Routine Maintenance

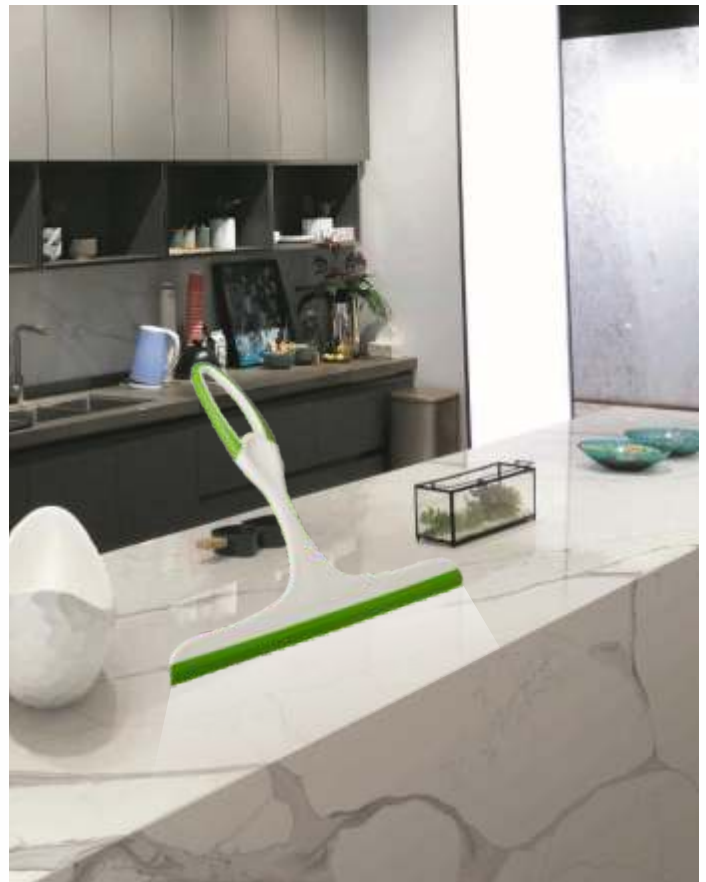
Use a mild household cleaner or a quartz-specific cleaner to remove grease, oil, or stubborn stains.

Use a non-abrasive sponge or cloth for application, rinse the surface thoroughly with water and wipe it dry after cleaning.

## Stain Prevention

Clean spills immediately to prevent them from seeping into the quartz and causing stains.

Avoid using harsh chemicals, such as oven cleaners or paint strippers, on the quartz surface.



## Heat Resistance

While quartz is highly heat-resistant, it's recommended to use hot pads or trivets when placing hot objects on the surface.

Avoid sudden temperature changes, such as placing a hot pan directly on a cold quartz surface.

## Avoiding Physical Damage

Although quartz is durable, it's best to avoid cutting directly on the surface with sharp knives. Use cutting boards instead.

Avoid dropping heavy objects or hitting the quartz with sharp or hard materials, as it can cause chips or cracks.

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## General **Tips**

Avoid using abrasive scouring pads or steel wool, as they can scratch the surface.

Do not use bleach or highly acidic cleaners, as they can damage the quartz.

Be cautious with coloured liquids or substances that may stain the surface, such as wine, fruit juices, or strong dyes.

For tough stains or deep cleaning, contact the manufacturer or a professional quartz cleaner for guidance.



*Thankyou*