

Care & Maintenance of your Quartz worktop:

Mason Quartz surfaces are ideal for interior decoration due to the hardness, low porosity and durability of the product. But without the proper care and maintenance it is possible to scratch, stain and damage your quartz countertops.

Below is a list of do's and don'ts for quartz countertops:

Do:

- Clean with a warm cloth and mildly soapy water
- Wipe up all spills immediately
- Use worktop protectors or chopping boards for hot pots and pans

Don't:

- Use rough or abrasive cleaners like metallic scouring pads or strong cleaners as Mr Muscle, bleach etc. On the countertops
- Avoid contact with heavy duty chemicals and solvents like paint and furniture stripper, battery acid, degreasers etc.
- To prevent discoloration avoid contact with permanent markers, inks, hair dyes, oil based soaps etc.
- Slide rough objects across the surface
- Drop pots, pans, heavy objects on the surface or edging as chipping can occur
- Do not expose your worktop to excessive heat such as frying pans, saucepans etc.. The use of trivets & plastic/wooden chopping boards are strongly advised.
- Leave spills to sit for days/hours before they are wiped up.
- Do not cut directly on the worktop. We recommend the use of chopping boards.



Daily Cleaning:

For daily cleaning we recommend using a soft cloth with warm water and a drop of soap, such as fairy washing up liquid. This will help maintain the natural beauty and shine of the quartz surface. Polished quartz surface's by nature has a low porosity. It does not require the application of any sealants as it is already naturally highly resistant to surface staining from oils, wines, coffee, tea etc.

Stubborn Marks:

In the event of any stubborn marks on the polished quartz surface, firstly wipe the area clean with warm water and then apply CIF to the area and rub gently. Rinse area with water after cleaning.

Granite Tops recommend the specially formulate cleaner "Hanafinn Rejuvenata" which is available in Tesco's.

For marks that harden when they dry (food, chewing gum etc.) remove by gently scraping the material off the quartz surface using a blunt plastic blade then wash and remove any residual matter with a non-abrasive cleaner, such as "Hanafinn Rejuvenata" and warm water.

Any lime scale or water marks can be removed using household lime scale removers. Manufacturer's usage recommendations should be adhered to. Micro Fibre cloths will also remove any streaking that occurs.

Hairline cracking can occur when hot pots or pans taken directly off a hob or an over and placed on the counter. This is due to a rapid change in temperature (Thermal Shock). We recommend using place mats or trivets in areas around cooking or "hot rods" as to prevent any cracking.

Chemicals to avoid:

Avoid exposing your Mason quartz work surface to strong chemicals and solvents. Items to avoid would be nail polish remover, neat bleach, caustic soda, paint stripper and cleaning solutions that contain trichorethane or methylene or dimetilchlorine. We would also suggest to avoid aggressive cleaning agents like oven/grill cleaners that have high alkaline/PH levels.

