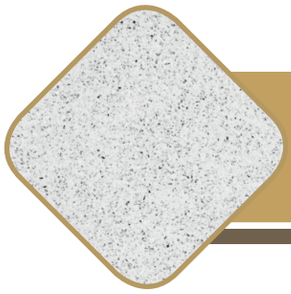
STONERY

SPECIALISING IN GRANITE MARBLE & QUARTZ

How to maintain your worktops

STONERY



QUARTZ

PROTECTION FROM HOT TEMPERATURES:

Quartz stone in general is more heat resistant, durable and hard-wearing than other stones. However, it needs protection from temperatures above 150°C -300°F, or sudden extreme temperature changes. Therefore, we advise you to avoid placing any hot pot or tray direct from the heat source onto the countertop.

In cases where worktops are exposed to high temperatures, such as the use of crock pots or hot plates, a hot pad should be placed underneath as the surfaces can react in various ways (cracking, discoloration, porosity etc.)

MAINTAINING YOUR WORKTOPS:

Everyday cleaning should be achieved effortlessly with mild detergent or cleaner and water.

For spills and stubborn stains, gently scrape away with a plastic spatula then cleanse off the surface with water. Apply kitchen and bath triggers such as, Cif Power Spray or Mr. Muscle Spray Wax, on any remaining stain and scrub with a fine sponge and cleanse thoroughly with water.

PORCELAIN

PROTECTION:

Porcelain countertops are particularly resistant to thermal shocks therefore you can place hot pots directly on the surface, however we recommend using trivets to protect the surface over time.

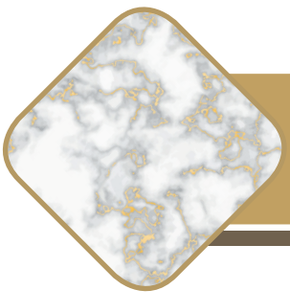
Sharp knives can damage the surface, use a cutting board.

Avoid hitting the most delicate parts of the surface, such as its corners and edges.

CLEANING, REMOVING SPILLS AND STAINING:

Stubborn deposits can be removed with a slightly abrasive sponge, if necessary use a stain remover. Do not use steel wool.

Remove acids and colourants as soon as possible and rinse with water.



GRANITE

STONERY

CLEANING:

Clean with a warm damp soft cloth or sponge remembering to dry off water and/or soap residues.

Surface shine can be maintained by using liquid all-purpose cleaners, however the secret to cleaning granite or marble worktops is the drying process, not a particular cleansing agent. Treat it like glass.

To remove any hardened food residue, lime scale, etc. Use a hard sponge or fine steel wool, grade #000.

Your worktops will be sealed twice prior to installation. Resealing at home can be done at your discretion.

You can purchase a care kit and we would advise you to follow the instructions carefully.

Never use any other chemicals, sealants or detergents other than those specifically suited to granite or marble stone.

MAINTAINING YOUR WORKTOPS:

Avoid spilling substances such as oven cleaners, juices, wine, oils, acids, paint removers, nail varnish etc.

Stone is porous and such elements can cause stains. The granite is sealed during the manufacturing process but this is not impermeable. If spillage of potentially harmful substances occurs, remove the liquid as soon as possible, this will reduce the chance of it seeping through the seal.

Sharp knives can damage the surface, use a cutting board.

It is possible to place hot pots directly on the surface, but if you use the same area over a period of time, the stone could eventually crystallize and discolour. You may wish to use trivets or mats under hot dishes and place mats under china, ceramics, silver or other objects that can scratch the surface.

Thank you for making the right choice
by choosing Stonery

0207 101 3395
info@stonery.co.uk
www.stonery.co.uk