



Königstone

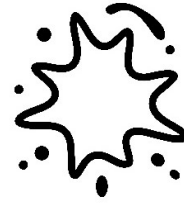
Quartz Care Guide

**Unit E2 Valley Way Industrial Estate,
Market Harborough LE16 7PS
Tel: 01536 713020
Email: info@konigstone.co.uk**



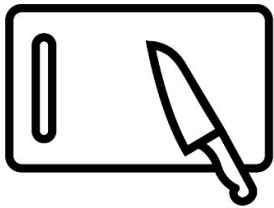
Clean with water and a mild cleaning agent

For daily maintenance, wipe over the surface using a damp cloth with a neutral detergent. For ease of removal, we recommend to wipe off any spills as they happen.



Remove stubborn marks with a cream cleaner

For more stubborn spills that cannot be removed with water, rub over the area with a non-abrasive scouring pad and a cream cleaner such as Astonish.



Use a chopping board

We advise to use a chopping board rather than cutting directly on the surface. Quartz is harder than metal so sharp objects such as knives may leave a metal residue on the worktop.



Use heat protection

Always place items from the oven or hob onto heat pads or stands to protect the surface. Although Quartz has a high heat resistance, a sudden change in temperature can cause thermal shock.



Avoid harsh chemicals with a high or low Ph

Never let products that are very acidic (such as Hydrogen peroxide) or alkaline (such as caustic oven cleaner) come into contact with your Quartz surface. If this happens rinse immediately with plenty of clean water.



Do not use a Natural Stone Cleaner

Natural stone cleaners are designed for porous stone such as granite and marble. Applying to a Quartz worktop can result in a build up of product, leaving a dull film on the surface which may be difficult to remove.