



Everyday cleaning

- ✓ **Use clean, warm, soapy water and then wipe dry with a soft cloth.**
Alternatively, use a quality 'spray and wipe' type cleaner.

Removing food and stains

To remove adhered materials like food, gum and nail polish, first scrape away the excess with a sharp blade. If there are any grey metal marks on the surface, a mild detergent will remove it. Household bleach can generally be used as an effective cleaner to remove stubborn marks, but care should be taken as some products are much stronger than others.



Preventing damage

- ✓ **Use a cutting board.** Never cut directly on the benchtop surface.
- ✓ **Use a trivet or hot pads** when placing appliances or pots straight from the oven/stove directly onto your benchtop. Quartz will tolerate brief exposures to moderately hot temperatures. However, prolonged contact with, or radiated heat from very hot pots can cause thermal shock, discolouration or damage.
- ✓ **Place a wooden chopping board underneath electrical cooking appliances** such as electric frying pans and slow cookers.
- ✗ **Never attempt to polish the surface.** Avoid prolonged rubbing in one spot to prevent damage.
- ✗ **Do not use solvents or aggressive cleaning agents.** This includes products that contain trichlorethane or methylene chloride, such as paint removers or stripper, and cleaners with high alkaline / pH levels, such as oven cleaner. Should the surface be accidentally exposed to any of these damaging products, rinse immediately with water to neutralize the effect.

