



 caesarstone®

A guide to caring for quartz

Virtually maintenance-free, quartz is a naturally hard-wearing, non-porous surface that's highly durable by nature. It is simple to clean and requires no sealing. Within this guide, find out just how easy it is to keep quartz surfaces beautifully preserved, along with a guide to ongoing care.

Daily care routine

Quartz is a low maintenance surface that is easily maintained by following a basic daily care routine. For everyday spills, a simple wipe down with a soapy cloth (washing up liquid or a mild detergent) and rinse off with fresh water will do – this habitual routine is enough to keep your quartz surfaces looking as good as new.



Stubborn stains and spills

Troublesome stains and typically hard to clean spills don't need to spell disaster. With quartz, these can be easily tackled by gently scraping away the excess with a plastic putty knife or non-scratch pad and wiping with warm water. For extra-stubborn stains, a non-scratch Scotch-Brite™ pad is effective when used with a non-abrasive cleaner. Even nail varnish or chewing gum stains can be removed with denatured alcohol (and rinsing thoroughly afterwards).

The beauty of quartz being so easy to clean is that you won't need excess elbow grease or powerful detergents. Be mindful that quartz surfaces, like any material, are susceptible to damage from particularly strong chemicals or solvents. If a quartz surface is ever accidentally exposed, a quick rinse immediately with warm water can neutralise the effect.

Heat protection

Quartz withstands heat well, but like any surface, it is not indestructible. Extra precautions are worth taking when exposing the surface to very high temperatures (anything above 150°C or 300°F) or sudden extreme changes to temperature.

Regardless of worktop material, consider using heat protection mats or wooden boards when placing hot (or very cold) pans, trays, kitchenware or food items on your surface. Similarly, protective mats are beneficial to place under temperature altering small kitchen appliances, such as slow cookers, toasters, bread makers, ice-cream machines etc.



Scratch-resistance

Another benefit of quartz is that it is scratch-resistant. With this in mind, it is still advisable to use a chopping board when using sharp knives to maintain your pristine surface. Equally, be mindful of placing heavy objects carefully onto quartz to prevent chips or cracks.

Warranty

When it comes to Caesarstone quartz, you can rest assured it will be enjoyed for many years to come due to our meticulous manufacturing process and outstanding quality control. Because we know that our Caesarstone worktops can withstand everything daily life throws at them, we offer a 25-year warranty across all of our products for complete peace of mind.

We're Here to Help

If you've got any questions about Caesarstone – from the buying process to differences in the collections – take a look at our FAQs for further guidance and information. With simple care and barely any ongoing maintenance, we're confident Caesarstone quartz surfaces are the perfect choice for anyone seeking a beautiful but sustainable kitchen worktop. For further guidance and advice on looking after Caesarstone quartz, you can get in touch with us direct by emailing info@caesarstone.co.uk for assistance.

