



Quartz...timeless luxury

Care for it with our maintenance tips...

Quartz surfaces blend modern sophistication and timeless luxury with unbeatable strength and durability; they have the weight and feel of natural stone, but almost none of the surface imperfections. These manufactured products are composed of approximately 90% natural quartz with the remaining 10% being resins and pigments needed to produce the final, distinct, colour. Naturally occurring quartz is made up of crystallised silicone dioxide, and is normally white or transparent in colour. Adding the correct colour pigments can therefore create beautiful colours, with a consistency not available in most other natural stones.

The high durability and resistance to acids, means that quartz surfaces are an ideal choice for kitchens and bathrooms in domestic properties. Similarly, quartz surfaces are fast becoming popular in commercial environments, as they can be more scratch and stain resistant than granite and marble equivalents. Virtually maintenance-free, these hard non-porous surfaces usually require no sealing and are simple to clean in most cases, requiring only soap and water or a mild detergent. Stubborn stains can usually be removed by using a non-abrasive household cleaner, and a no-scratch foam scouring pad. Avoid metallic scouring pads, as they can permanently mark the work surface.

Like any other surface, quartz can be damaged if exposed to strong chemicals or solvents, so keep the likes of bleach, paint removers and aggressive cleaning agents such as oven cleaner, well away from your work surfaces. Products containing oils or powders could leave a residue, and should be rinsed off immediately. Should your surface accidentally be exposed to any of these damaging products, rinse immediately with clean water to try and neutralize the effect.

Whilst quartz work surfaces are highly scratch-resistant, you should not use sharp objects such as knives directly on the surface. It is recommended that you use a chopping board for the cutting and preparation of food, to avoid the risk of damaging the surface.

Quartz work surfaces are very heat resistant, but can be damaged by sudden and rapid temperature changes (thermal shock). Therefore you should always use a trivet or pan stand to avoid placing hot pans directly from the hob, or oven, onto the surface. Electric frying pans, crock pots and surface standing ovens and rotisseries, should also be kept away from direct contact with the work surface when in use.

At World of Marble we are committed to quality, and therefore only use top quality quartz materials provided by major suppliers. Silestone is the world leader in quartz surfaces, with a global presence, and an excellent after-sales service backed by a 10 year guarantee. Caesarstone, Royal Collection and Samsung produce high quality quartz surfaces, and are now household brands offering warranties against manufacturing defects.

Solid relationships formed from a strong reputation...

