



20-22 Wenlock Road, London N1 7GU
Tel. 0203 0788912/Fax. 01483 824227
hello@mkwsurfaces.co.uk

Quartzite worktops – Care and Maintenance

Quartzite worktops are naturally weak in resistance to scratches, etchings, and stains because of their softness. Therefore, if not maintained properly with routine sealing and daily cleans, Quartzite worktops have an extremely high chance of receiving damage from knife scratches, hot pot and pan burns, and oil and acid stains.

Daily Care

For maximum cleaning results when dealing with your Quartzite worktops, use a microfiber cloth and water to wipe clean your surface. Because quartzite is a porous natural stone, using abrasive products or generic chemicals to clean your marble worktops is not recommended. Instead, it is wise to invest in a cleaner specially designed for worktops

When uncertain about the use of a certain product, test it on the corner of the worktops before applying it on visible areas.

Common Ways to Scratch and Stain Your Quartzite worktops

Quartzite is a porous stone, so it is susceptible to staining. Common stain producers, including acidic products like lemon, vinegar, and wine, can cause stains because they strip away the protective sealant that covers a quartzite countertop. Another stain-producing substance is cooking oil. Oil seeps through the pores of quartzite and stains worktops from the inside.

Excessive chopping, cutting, or dragging heavy appliances can heavily damage your quartzite worktops surface with numerous penetrating scratches.

Despite quartzite's natural cool feel, it is not impervious to extreme temperatures. When using hot pots and pans, place a trivet under each one before setting them down on your worktops

How to Care for Your quartzite worktops

- Your quartzite worktops have already been pre-sealed but it's important to reseal quartzite worktops periodically. Sealing is a process of closing the pores inside of quartzite to make it resistant to the absorption of chemicals, acids, and other stain-producing moistures. It is recommended having your quartzite worktops sealed once every year, depending on how often you use them.
- Clean regularly by wiping them clean after each use. Doing so eliminates any leftover particles that can scratch or stain the quartzite. The best home cleaner that you can use is a simple mixture of soap and water, but it is wise to invest in a special worktops cleaning solution (natural stone cleaner, ph balanced: **i.e. Lithofin Power Clean**). Apply the solution on your quartzite worktops with a soft sponge and gently blot. Remember to rinse the sponge with water to remove excess soap. Rinse with hot water. It is critical to note never use detergents, abrasive products, acidic chemicals, or generic household cleaners to clean your quartzite worktops because they can cause unexpected damages.
- Use a cutting board or other alternative surface during food preparation to protect the sealant on your quartzite worktops from scratching. Avoid dragging heavy appliances over the marble worktops because they too can damage the worktop. Using pads and coasters under kitchen appliances and drinks not only helps to protect your marble worktops from deep scratches.



20-22 Wenlock Road, London N1 7GU
Tel. 0203 0788912/Fax. 01483 824227
hello@mkwsurfaces.co.uk

Please find below a list of quartzite dos and don'ts:

Do:

- seal your quartzite worktops
- reseal your quartzite worktops at least once a year
- use a special worktop cleaner for your quartzite
- wipe spills immediately
- use cutting boards

Don't:

- expose your quartzite worktops or tiles to wine, mustard, oils, and acids
- clean your quartzite worktops or tiles with abrasive chemicals and common household cleaners
- place hot pots and pans on quartzite
- place excessively heavy materials for extended periods on quartzite