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Quartzite worktops – Care and Maintenance

Quartzite worktops are naturally weak in resistance to scratches, etchings, and stains because of their softness. Therefore, if not appropriately maintained with routine sealing and daily cleaning, 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 quartzite worktops is not recommended. Instead, investing in a cleaner specially designed for worktops is wise.

When uncertain about using a particular product, test it on the corner of the worktops before applying it to visible areas.

Common Ways to Scratch and Stain Your Quartzite worktops

Quartzite is a low porous stone that is slightly susceptible to staining. Familiar stain producers, including acidic products like coffee, tea, 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 may damage your quartzite worktops' surface with scratches. We recommend using a trivet on quartzite surfaces.

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 quartzite to make it resistant to the absorption of chemicals, acids, and other stain-producing moistures. We recommend having your quartzite worktops sealed every two years at most, 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 you can use is a simple mixture of soap and water. Still, investing in a particular worktops cleaning solution (natural stone cleaner, Ph balanced: i.e., Lithofin Power Clean) is wise. Apply the answer to 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. Remember never to use detergents, abrasive products, acidic chemicals, or generic household cleaners to clean your quartzite worktops because they can cause unexpected damage.
- Use a cutting board or another alternative surface during food preparation to protect the sealant on your quartzite worktops from scratching. Avoid dragging heavy appliances over the quartzite worktops because they too can damage the worktop. Using pads and coasters under kitchen appliances and drinks helps protect your quartzite worktops from deep scratches.



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

Do:

- seal your quartzite worktops
- reseal your quartzite worktops at least every two years
- wipe spills immediately
- use cutting or chopping boards

Do not:

- expose your quartzite worktops or tiles to wine, mustard, oils, and acids for lengthy periods.
- clean your quartzite worktops or tiles with abrasive chemicals and common household cleaners
- place boiling pots and pans on quartzite
- place weighty materials on quartzite worktops