

Hygiene: Quantum Quartz is the ideal surface that is used in food courts, restaurants and even hospitals where hygiene is paramount. Quantum Quartz does not promote the growth of bacteria as it has 0.005 water absorption.

Cleaning: Quantum Quartz is extremely low maintenance. Wiping the surface with warm water and mild detergent (multipurpose such as liquid Jiff) with a damp cloth is all that is needed to remove everyday marks left on the benchtop. The use of scourers may dull the surface of your countertop & it is not covered under Warranty.

Heat Resistance: Quantum Quartz solid surfaces can handle exposure to moderate temperature. However it is not recommended that hot pots and trays be taken out of the oven and placed directly onto the surface. This practise can cause thermal shock to the product. The use of hot pads or trivets for these hot items are thoroughly recommended.

General: Quantum Quartz does not require sealing due to its almost impervious nature. As with most surfaces, exposure to chemicals containing trichlorethane or methylene chlorides which are present in paint strippers, even cleaners which have high alkaline levels will etch or deteriorate the surface. Avoiding these chemicals will ensure your countertops physical properties will never be undermined. To avoid damage to the Quantum Quartz surface when preparing food we recommend the use of a cutting board.

Colour Consistency: A slight colour variation may occur from batch to batch due to the location from which the natural material is quarried. Also, due to the natural quartz composition of Engineered Stone, irregularities such as spots or colour particles in the slab may occur. The sample you have selected for your countertop may vary to the installed product due to natural differences in the raw material.

'Pearly Shores': Any accidental spillage of vinegar, citrus fruit juices on the surface of Pearly Shores should be immediately wiped off with clean water to avoid any reactions.

28 Taking Care of Your Quartz Surface

CaesarStone quartz surfaces blend modern sophistication and timeless luxury with unbeatable strength and durability. The ever-lasting finish requires only simple and routine care to maintain its good looks. To clean CaesarStone, we recommend using warm water and a mild detergent or quality spray and wipe type cleaner in order to enjoy enduring beauty and unmatched performance for years to come.

Minimal Maintenance

Virtually maintenance-free, CaesarStone's hard, non-porous surfaces require no sealing to renew the luster and are simple to clean. In most cases, soap and water or a mild detergent is enough to keep your CaesarStone countertop looking like new. If necessary, use a non-abrasive soft soap along with a non-scratch or delicate scrub pad. Afterwards, thoroughly rinse with clean water to remove residue.

Stubborn Stains or Dried Spills

If needed, apply a non-abrasive household cleaners (a non-abrasive cleaner will not dull the surface shine) and rinse to remove residue. To remove adhered material such as food, gum, nail polish or even dried paint, first scrape away excess material with a plastic putty knife and then use a damp cloth to remove any marks or residual dirt. For extra-stubborn stains, a no-scratch Scotch-Brite® pad is recommended along with the non-abrasive cleaner recommended by your local CaesarStone® distributor.

Heat Tolerance

CaesarStone is more heat resistant than other stone surfaces including most granite, marble and limestone; and is not affected by temperatures lower than 100°C (212°F). However, like all stone material, CaesarStone can be damaged by sudden and rapid temperature changes. Therefore, we suggest that hot

pots and pans never be directly placed on the surface. We also recommend a hot pad or trivet be placed on the surface under cooking units such as electric frying pans, crock pots, or roaster ovens.

Scratch Resistant

CaesarStone is a highly scratch resistant surface; however avoid abuse of the surface by refraining from using sharp objects such as sharp knives or screw drivers directly onto the surface.

Cleaning Agents to Avoid

It is important to be aware that like any other surface, CaesarStone can be permanently damaged if exposed to strong chemicals and solvents that can damage its physical properties. Never clean your CaesarStone surface with products that contain Trichlorethane or Methylene chloride, such as paint removers or strippers. Avoid the use of highly aggressive cleaning agents such as oven/grill cleaners and dishwasher polishing agents that have high alkaline/pH levels (pH 8.5 or higher). Products containing oils or powders may leave a residue and should be rinsed off thoroughly. Should your surface accidentally be exposed to any of these damaging products, rinse immediately with clean water to neutralize the effect.