

Quartz Marble Culture Bench Tops

Heat Resistance

A good rule of thumb is that if your hand cannot tolerate the level of heat of an item to be placed on the surface for more than a few seconds, then the heat source is too high. Therefore we always recommend placing hot pots, oven trays and fry pans directly from the oven or hot plate onto a wooden chopping board or cork mat. We also recommend that all electrical cooking appliances such as electric frying pans and slow cookers are also placed on a wooden chopping board.

Cleaning

As with any surface, quartz can be permanently damaged by exposure to strong chemicals and solvents that undermine its physical properties. Do not use products that contain trichlorethane or methylene chloride, such as paint removers or stripper. Avoid all contact with highly aggressive cleaning agents like oven cleaners that have high alkaline/pH levels. Should the surface be accidentally exposed to any of these damaging products, rinse immediately with water to neutralize the effect.