

THESE BASIC RECOMMENDATIONS AND GUIDELINES FOR DAILY USE AND REGULAR MAINTENANCE WILL HELP TO ENSURE THEIR CONTINUED LONG LIFE AND BEAUTY.

GENERAL RECOMMENDATIONS

- For long-term maintenance of polished material, it is not advisable to regularly cut food or other products directly on the worktop. Use a cutting board.
- Do not place hot items (e.g. cast pots) directly on the counter top, always use an insulating pad.
- Use caution when using special knives and sharp objects.
- Use caution when handling dishes and other metal objects, especially at the edges or corners of the counter top.
- Do not allow these liquids to sit for prolonged periods (coffee, tea, wine, oil, etc.), remove them as soon as possible.
- Avoid splashing the counter top with strong cleaners for toilets, ovens, grills, stainless steel and hoods. These cleaners may contain substances that cause irreversible changes in the structure and color of the material (e.g. BAR KEEPERS stainless steel cleaner, DOCTOR MECANICO multipurpose cleaner).
- The surface of the product is not permanently resistant to strong acids and bases (hydrochloric acid, phosphoric acid, sodium hydroxide, potassium hydroxide, hydrogen peroxide) and does not even resist hydrofluoric acid for a short time. These substances can be contained in some detergents available on the market, so it is important to read the composition of the products and use only as recommended.
- Quartz by Ninham products are designed for interiors and do not withstand prolonged exposure to direct sunlight.

CLEANING IN HIGH TRAFFIC AREAS

In general, it is recommended to entrust the cleaning and impregnation in high traffic areas to specialized companies. However, we list at least some of the most important rules:

- For cleaning of continuously very dirty tiles, use only recommended products and not the mixtures of chemicals.
- For the protection of Quartz by Ninham product in high traffic areas, use recommended protection and impregnation agents.

- In case of higher mechanical load of the product combined with greater presence of abrasive and liquid contaminants it is expected and recommended.

ADVICE FOR CLEANING POLISHED SURFACES

- **Everyday cleaning** Use a soft cloth moistened with water and neutral detergent. Any detergents usually used for polished surfaces may be used. Colored liquids that come into contact with the surface should be cleaned immediately, when the stain is still fresh.

The agglomerate material of quartz does not absorb liquid substances and the dirt that might be retained by the micro-knurling does not penetrate the material and can therefore always be removed. In the case of more persistent dirt, acid-based aggressive detergents may also be used. Avoid cleaning the surface with denatured alcohol which leaves streaks that are difficult to remove when it dries.

- **Scale-marks** (remains of aqueduct water) we recommend cleaning with CLR (or other acid-based antiscaling detergents) which may be used for prolonged periods of time.
- **Greasy or fatty substance stains** Grease-removal detergents for the kitchen may be used but once the stain has been removed, the area must be rinsed thoroughly with water. "Grease-removal" products are usually "basic" and, if left to act on a quartz agglomerate for a long time they might change the surface, leaving stains (they react with the resin content).
- **For persistent stains** Aggressive acid-based detergents such as CLR, AJAX, Cif, etc. may also be used. Thanks to the outstanding compactness of the material, the rough side of kitchen sponges may also be used. Avoid cleaning the surfaces with denatured alcohol which might leave streaks that are difficult to remove when it dries.
- **Unsuitable products** Avoid cleaning the surface with products containing bleach or those with a high basic pH which, if applied extensively, might create whitish streaks. Other products that might harm the surface are trichloroethylene, industrial solvents, hydrofluoric acid, caustic soda, and varnish solvents.