



Care and Maintenance

Diresco Quartz can be used without problems in virtually any environment and under the most diverse conditions.

Daily Maintenance:

Normal everyday maintenance is the simplest method to keep Diresco Quartz shiny and radiantly beautiful for years to come. Clean Diresco Quartz daily with a moist cloth and a neutral cleaning product such as dishwashing liquid or a solution of vinegar with water. You may also check with your specialized quartz composite dealer for a quartz composite maintenance product. If a more intensive cleaning is required, a mixture of warm water and a soft cream, or equivalent, is recommended. Do not use a normal household abrasive cleaner and never use any bleach-based products.

Stubborn stains can usually be removed by applying undiluted soft cream with a soft sponge. Rub forcefully on the stain and then rinse with sufficient amounts of clean, warm water. Spilled drinks and/or food should be cleaned off as quickly as possible, especially coffee and tea. Due to their aggressive characteristics, coffee and tea are much more difficult to remove after they have dried.

Materials that harden on to the surface after drying such as chewing gum or grease should first be scraped off using a blunt, plastic scraper. The slab should then be cleaned with a solution of household vinegar and water followed by a rinse with clean warm water.

Note:

- Never use an abrasive cleaner. They can damage the polished layer and cause dull stains.
- Never use an abrasive sponge or steel wool.
- Do not use cleaning materials that contain bleach or ammonia, or that have a pH value higher than 10.
- Never apply Acetone to any Diresco Belgian Quartz surface.
- Be careful with some dishwasher tablets when loading your dishwasher.
- Some aggressive chemicals such as oven cleaners or caustic sodas for clearing drains can cause lasting damage to the surface.
- Do not use any silicone-based products.
- Avoid contact with marking inks and printing inks.
- Never place hot pans, cooking pots or equipment directly on the surface. You must use a trivet.
- Always use a cutting board when handling food to avoid getting metal traces on the material. Knives also get blunt quickly if they come into contact with the slab.
- Never sit or stand on the slab.
- Because the material is so dense (non-porous), bacteria and moulds do not have a chance to establish themselves. Our quartz composite is therefore ideal for food preparation.