



CITAL

NATURAL STONE
AND QUARTZ
CLEANING & CARE

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Work surfaces are extremely important when it comes to components in the kitchen. These are prepared using a careful selection of materials used for production with great care. In order to ensure that the worktops are performing well, we provide materials with superior quality.

QUARTZ WORKTOPS AND SURFACES

Quartz is comprised of more than 90% natural quartz, includes acrylic resins and colored pigments. Quartz agglomerate is a material that is produced in the form of slabs measuring 3000x14000 mm. By using a special vibro-compression process our quartz counter tops provide worktops with intense resistance to scratches, liquids, heat, and chemicals. Areas and elements of the worktop material that is of different color on the slab surface or throughout the product must not be considered as defective; rather it is a vital characteristic of the raw material.



All Cital™ quartz stone surfaces have been evaluated and certified by NSF® international as a safe material for food contact; assuring maximum safety and protection to our customers and final consum-



Cital™ quartz stone surfaces are CE (Conformité Européenne) certified, and meet the standards of the European Union.



RECOMMENDED CLEANING TECHNIQUES

Quartz™ quartz surfaces conform to GREENGUARD™ Indoor Air Quality Certification standards. GREENGUARD™ identifies low-emitting materials, finishes and products for indoor environments.

Always treat stains immediately to prevent material alteration and discoloring issues. Edible liquids and acidic vegetables such as oil, vinegar, tomatoes, etc. will not damage the worktop; however should be remedied and cleaned immediately.

Using cream cleaners is not recommended due to their abrasive nature. For persistent stains it is recommended to use a soft terry or micro-fiber cloth along with an ordinary mild detergent.

Limescale deposits can be removed with a small amount of white wine vinegar diluted in warm water or with a soft sponge and a limescale remover (the product used should not be concentrated as it will potentially damage surrounding stainless steel appliances and accessories).

Steel wool pads should not be used for cleaning the work top.

Even though quartz counters are resistant to scratches, a cutting board should always be used.

MARBLE WORKTOPS AND SURFACES

Marble is a metamorphic rock composed mostly of calcium carbonate (CaCO₃). Marble results from the metamorphism of sedimentary rock, a process that causes complete recrystallization of calcium carbonate. The natural material induces color variations of vein patterns, background, or even colored marks that are within single slab. The material exhibits intensely unique and sophisticated look with age.

Marble tends to be more susceptible to nicks and scratches due to their inherent crystal-like structure. Marble may deteriorate or become stained over time, with more visible stains if the surface is light. Detergents, edible liquids must not be left unattended on the surface. Make sure you immediately remove the liquids of citrus fruits, or acidic vegetables which remove the original shine from marble surfaces. If a stain is left, attend to the stain immediately while it is still fresh. Even with the best methods in water-proofing treatment, remember that these treatments may not provide the top immunity to acidic foods and liquids.

Marble do not particularly require adhering to certain precautions with water and steam. Do not allow water to stand and wipe any such deposits immediately.

Wipe off any dirt using the soft cloth that comes with the kitchen kit. Make sure that even the smallest areas are cleaned thoroughly. Do not use harsh detergents ever that contain acetic acid, chlorine or even its compounds, dry-cleaning solvents or even acetone. Never place any load on the worktop surface.

GRANITE WORKTOPS AND SURFACES

Granite is also a naturally available product that is composed of a porous or even a compact structure. It is abrasion resistant and durable under high-impact and stress. Granite's appearance can vary due to it being a natural product. The difference may be in terms of color, veins, and more. In fact, the aging signs make it highly elegant to be used on kitchen countertops.

Granite may deteriorate or become stained over time, with more visible stains if the surface is light. Detergents, edible liquids must not be left unattended on the surface. Make sure you immediately remove the liquids of citrus fruits, or acidic vegetables which remove the original shine from marble surfaces. If a stain is left, attend to the stain immediately while it is still fresh. Even with the best methods in water-proofing treatment, they may not provide the top immunity to acidic foods and liquids.

Any limescale marks can be removed easily with a small amount of white wine vinegar diluted in warm water. It has been found that strong chemicals, bleach, or even bathroom cleaners can be a major cause of discoloration. Make sure you clean all of these deposits at once to avoid any tough stains later. Alcohol and vinegar when not treated properly might cause irremovable stains. Always treat the stain when it is still fresh.

Granite do not particularly require adhering to certain precautions with water and steam. Do not allow water to stand and wipe any such deposits immediately.
