CARANTO® QUARTZ

QUARTZ AGGLOMERATE

USE AND MAINTENANCE MANUAL

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Quartz agglomerate is a combination of quartz, polyester resin and natural pigments. This composition gives worktops excellent resistance to abrasions, heat and liquid absorption. This material is ideal for use in furniture in both the public sector and the private sector. Panels in quartz maintain the physical and mechanical properties of the various components unaltered over time.

The following should not be considered as being manufacturing defects:

- a small number of tiny spots on the surface of the top, which are caused by the natural composition of the granular material and quartz powder used to form the material.

- slight "chiaroscuro" variations in the colour of the panels, which occur in the normal production process.

Please note that there may be differences in the shades of any replacements due to old slabs being used with new ones from different production batches.

CHARACTERISTICS OF QUARTZ MATERIALS



Quartz is available in a wide range of colours, shades and finishes.



Quartz is ecofriendly.



Quartz does not absorb liquids.

PHYSICAL AND MECHANICAL PROPERTIES

PROPERTIES	EN	RES	JLTS
APPARENT DENSITY	14617/1	2000 - 2500 Kg/m³	
WATER ABSORPTION	14617/1	≤0,10%	
RESISTANCE TO BENDING	14617/2	25 - 100 MPa	
RESISTANCE TO ABRASION	14617/4	25,0 -34,0 mm	
RESISTANCE TO THERMAL	14417/4	$\Delta m\% \leq 0,10\%$	T: 70°C
SHOCK	1401770	$\Delta R\% \leq 30\%$	
RESISTANCE TO IMPACT	14617/9	>2,5 joule	
LINEAR COEFFICIENT OF THERMAL EXPANSION	14617/11	≤ 45 X 10 ⁶ °C ⁻¹	
RESISTANCE TO CHEMICAL PRODUCTS	14617/10	C4	
RESISTANCE TO FREEZING AND THAWING	14617/5	KM ₁₂₅ 0,9 - 1,3	
DIMENSIONAL STABILITY	14617/12	A (<0,3 mm)	
	14617/10	$Rs \ge 10^{10} \Omega$	surface
SURFACE RESISTIVITY	1401//13	$Rv \ge 10^8 \Omega m$	volume

Quartz agglomerates are especially dense and non-porous.

Thanks to their compact structure, these agglomerates do not allow bacteria to proliferate and are therefore extremely hygienic, easy to clean and resistant to acids.

The material does not absorb liquids, odours or oil/fat; it is also resistant to staining, wear, scratches and impact. However, in day-to-day use, a number of precautions should be observed:

- do not place very hot pans or dishes directly on the top (use heat-resistant mats).

In spite of the material's excellent resistance to high temperatures, direct contact with flame or extremely hot objects may cause indelible stains due to the heating of the resin, or even breakage caused by excessive thermal shock.

- never iron fabrics on the top.

- <u>do not cut or chop foods directly on the worktop</u>. Always use a suitable chopping board in order to maintain the surface in perfect condition.

- do not climb or sit on the top.

Placing too much weight on worktops that protrude or do not have suitable supports can cause them to crack or break.

- although quartz is highly resistant, avoid knocks on exposed parts such as edges and corners.

Your worktop is in quartz agglomerate. Quartz is one of the hardest materials in the world. It is waterproof and resistant to stains and chemicals. However, it is advisable to clean stains while they are still fresh.

Ordinary cleaning.

For surface stains, use a microfibre cloth dampened with neutral detergent, then rinse with water and dry with a clean cloth or kitchen paper.

Stubborn stains.

Aggressive, slightly acid detergents can be used. Spread the product evenly over the whole worktop and leave to stand for a few minutes, then rinse with hot water until all the detergent has been wiped off. Dry with a clean cloth or kitchen paper.

Other types of stains.

Remove any silicone residue with a special product, available from all hardware stores. Pour or spray the product onto the silicone and leave to stand for the time given in the instructions for the product, then clean with a mild detergent and rinse with hot water. Dry with a clean cloth or kitchen paper.

Unsuitable products.

Do not clean the surface with products containing bleach or those whose pH is highly alkaline, which could leave whitish stains.

Do not use denatured alcohol which might leave obstinate stains when dry.

<u>Other products that could damage surfaces</u>: trichloroethylene, industrial solvents, hydrofluoric acid, caustic soda, paint thinners, dishwasher rinse aids, ammonia, oven cleaners, indelible felttipped pens, ink, abrasive or micro-abrasive cream or powder cleaners. If any of these substances come into contact with a surface, rinse immediately and thoroughly with hot water.

Do not allow water to remain on the top, especially in hard water areas.

The matt 'Dolomiti' effect is achieved by means of special mechanical operations using machinery that removes part of the material to reproduce the finish. This semi-matt effect gives the 'Dolomiti' material <u>more or less evident</u> knurls and micro-roughness, which means that the panel does not reflect light in the same way as a shiny surface (FIGURE 1). As a result, these surfaces are semi-matt and very slightly rough to the touch (FIGURE 2).

As may be seen in the figures below, the top of the shiny surface is perfectly smooth, while that of the semi-matt surface is slightly rough.

This creates difficulties when cleaning, due to impurities depositing in the surface roughness during use.



The surface should be cleaned while the stain is still fresh.

Routine cleaning.

Remove surface dirt using a damp microfibre cloth and a little neutral detergent.

Coloured liquids should be removed from the surface as soon as possible.

Stubborn dirt can be removed by applying slightly acid detergents and leaving to stand for a few minutes. Rinse with clean water until all the detergent has been removed and then dry with a clean cloth or kitchen paper.

Scale stains.

We recommend applying slightly acid detergents and leaving to stand for a few minutes. Rinse with clean water until all the detergent has been removed and then dry with a clean cloth or kitchen paper.

Oil or grease stains.

Household grease removal products are recommended, but in this case it is necessary to rinse with water the stained area thoroughly.

Other types of stains.

See the instructions for glossy surfaces on page 8.

Do not allow water to remain on the top, especially in hard water areas.

Do not use denatured alcohol, which might leave obstinate stains when dry.

Unsuitable products or those which could spoil your tops are listed for glossy surfaces on page **page 8**.

RESISTANCE TO HOUSEHOLD CLEANING PRODUCTS

PRODUCT	EFFECT
Dixan Dishwashing Gel with vinegar	no visible effect
Lysoform WC Gel Tutto in 1	no visible effect
Smac Brilla Acciaio	no visible effect
Svelto Piatti Gel Attivo	no visible effect
Viakal multi-purpose	no visible effect

There are many degreasing products on sale that ensure quick, easy cleaning, but as they contain different concentrations of chemicals we recommend testing their effect in a hidden corner, to avoid creating water marks or colour dilution that cannot be remedied. It is important not to leave the product standing too long on the top and to rinse with plenty of water.

PRODUCT	EFFECT
wine vinegar	no visible effect
lager	no visible effect
coffee (at a temperature of 80°)	no visible effect
coca cola	no visible effect
milk	no visible effect
olive oil	no visible effect
concentrated lemon juice	no visible effect
tea (at a temperature of 80°)	no visible effect
tomato ketchup	no visible effect
red wine	no visible effect

*ATTENTION: we recommend cleaning surfaces as soon as the stain appears.

The following substances should NEVER be used to clean quartz surfaces:

- hydrofluoric acid
- bÍeach
- methylene chloride (dichloromethane)
- alkaline products (dishwasher rinse-aid, ammonia, caustic soda, paint solvents)
- products which leave film or waxy residue
- abrasive products in general

See cleaning tips on page 8.

INSTRUCTIONS FOR USE AND WARNINGS



Do not place heavy weights on the worktop.

Do not sit or stand on the worktop. Excessive weights (especially on unsupported or projecting sections such as counters) may cause cracks or breakage.



Do not use the worktop for ironing. Always use an ironing board.



Do not drop sharp objects onto the worktop. These may cause cracks or breakage.



Extremely hot objects (hot pans, coffee-makers, irons etc.) must not be placed directly on the worktop as these may leave permanent stains or cause thermal shock and possible permanent damage.

1.5

Always use heat-resistant saucepan mats or similar supports.

Care should be taken when using built-in hobs or other household or cooking appliances that generate high temperatures since, if these are not adequately insulated on the lower section, they might with time cause thermal shock or alterations to the colour of the worktop.

While cooking, ensure that saucepans/griddles do not come into contact with rear strips or panels in order to prevent breakage or colour fading.

Do not tenderise meat on the worktop. Always use a board.

Do not slice or cut foods directly on the worktop. Always use a chopping board.







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