

Meta Quartz Surfaces

Material Guide

Meta quartz water absorption is an average of only 0.03% can be non-permeable products. To avoid leaving traces on the table, do not let the color of the liquid long-term stay on the table, to the table after each use of the proposed clean.

Acid	With high resistance
Oil	With high resistance
Coffee, wine, etc.	With high resistance
Beverages	With high resistance
Bleach	Cannot be applied, bleached more than 12 hours, the surface will be damaged
PH>12	Cannot be applied, if more than 12 hours, the surface will be damaged
Trichlorethylene	Able to remove oil, then wash with water
Acetone	Able to remove oil, then wash with water
Paint solvent (thinner, etc.)	Able to remove oil, then wash with water
Fluorinated acid	Any case may not be used
Dichloromethane	Any case may not be used
Caustic soda	Any case may not be used
Paint remover	Any case may not be used

- 1 Do not place hot containers & pots directly placed on the table
- 2 Do not use a heavy impact or sharp weapon to beat the table
- 3 Do not pedal standing on the table
- 4 The table in the table after use, wash with water. If you are using a non-neutral cleaning and detergent products, please do the final cleaning with water. Recommend the use of "clean and bright." Remove slop to get rid of the table is difficult to remove dirt.
- 5 Repeated exposures to strong sunlight will affect the surface gloss. Long-term surface gloss of the strong ultraviolet radiation will affect the table; local irradiation may leave color.
- 6 Hard to Remove Stains:

For stubborn stains such as permanent markers, the countertop is not actually stained like a granite, but the staining agent has adhered to the surface of the countertop. It is recommended to use a small amount of glass cooktop cleaner and a soft cloth and work the stained area in a circular motion until the mark is completely gone. We have found that Goo Gone®, Goo Off® and Magic Eraser® also work well on difficult stains. Once the stain is removed, rinse the area with

mild soap and water. For hardened food, gently scrape the residue with a plastic scraper or a glass razor scraper to remove the hardened residue, then follow the above instructions, if necessary, to remove any stubborn residual stain.



Maintenance Guide

Meta quartz in hardness, strength, temperature resistance and resistance to penetration and other physical and chemical properties superior to other materials but does not mean that this material is not damaged. To avoid countertop damage that may occur, in use, in particular note the following:

(1) Meta Quartz stone surface's heat resistance is very good, does not appear scorched, deformation, dents, etc. Need to pay attention to avoid the table subject to local overheating. The materials have thermal expansion and contraction characteristics of the local expansion of local overheating will make the table, leading to the surface cracking. Please note that to avoid open flame grill tops, avoid high-calorie containers (such as a hot wok, hot water, utensils, etc.) are placed directly on the table. Recommend the use of insulation, good potholders, or use the pan pad allows heat to disperse.



(2) Meta quartz stone is a composite material of high hardness, scratch-resistant high capacity under normal use will not be scratched or worn. Need to pay attention to avoid the use of ultra-high hardness weapon strength scratching countertops, such as diamonds, sand paper, broken glass, broken ceramic (low-quality ceramic containers that may exist at the bottom of the sintered particles), the alloy cutting tools of high hardness and high hardness tool and so on.

(3) If the rubber, nail polish, paint, etc. are particularly difficult to remove the sticky substance on the table, if necessary, available tool to gently scrape, scrape control efforts to avoid injury table.