



POETRY LIVING

QUICK
TIPS

Countertops

Scratches, chip and cracks that were not noted on the Pre- Delivery Inspection (PDI) are not covered under any warranty. Damage to laminate or stone surfaces from hot pans and cooking appliances, use of abrasive cleaner, bleach or steel wool, the use of cutting utensils on countertops and burns from cigarettes or cigars are not covered under any warranty.



Tip:

A sealant is recommended on natural stone countertops every 3 to 5 years.

Natural stone slabs and engineered quartz slabs can stain and will scratch and dull with abrasive contact. Do not set hot pots, pans or appliances directly on unprotected countertop surface. Avoid letting water remain on or near a joint in the countertop material. This will cause discolouring and possible separation of the seam. Wipe the surface immediately.



Tip:

When cleaning your countertops, only use a damp water soft cloth. Never use any ammonias, bleaches, acids, vinegars and never use an abrasive cloth.

Quartz

Quartz has become a prevalent choice of countertop among homeowners as it is non-porous, so it resists stains better than granite and marble. It is also more durable and comes in a wide variety of colours. Quartz, engineered stone slabs like Caesarstone, are made with over 90% of natural stones and therefore these also vary from piece to piece and from samples seen in showroom in shades and tonality.

Granite and Marble

Natural stone (marble, limestone, granite, quartzite and onyx) countertops are made of natural stone from nature and therefore natural colors, veins, fossils, quartz crystals in the countertop is very natural and normal, also no two pieces are alike and will vary from piece to piece and will vary from samples seen in the Décor Studio. Surface pits, fissures and veins are a characteristic of natural stones, contributing to its uniqueness and the very essence of its beauty. Natural marble has an increased susceptibility to surface staining and marking even from water alone due to the increased porous nature of its type. Any spills should be wiped immediately.

Laminate

Laminated countertops are made with a plastic coating. Never set hot pots, pans or appliances directly on laminated service to avoid irreversible damage. As a homeowner, you should perform regular cleanings to preserve its finish. Any spills or standing water should be wiped immediately to avoid swelling of laminated surfaces. Delamination caused by excessive heat from pots, pans or cooking equipment is excluded from the warranty. Use a protective or insulating pad to avoid overheating of hot pans or activated electrical appliances on laminated surfaces.



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