

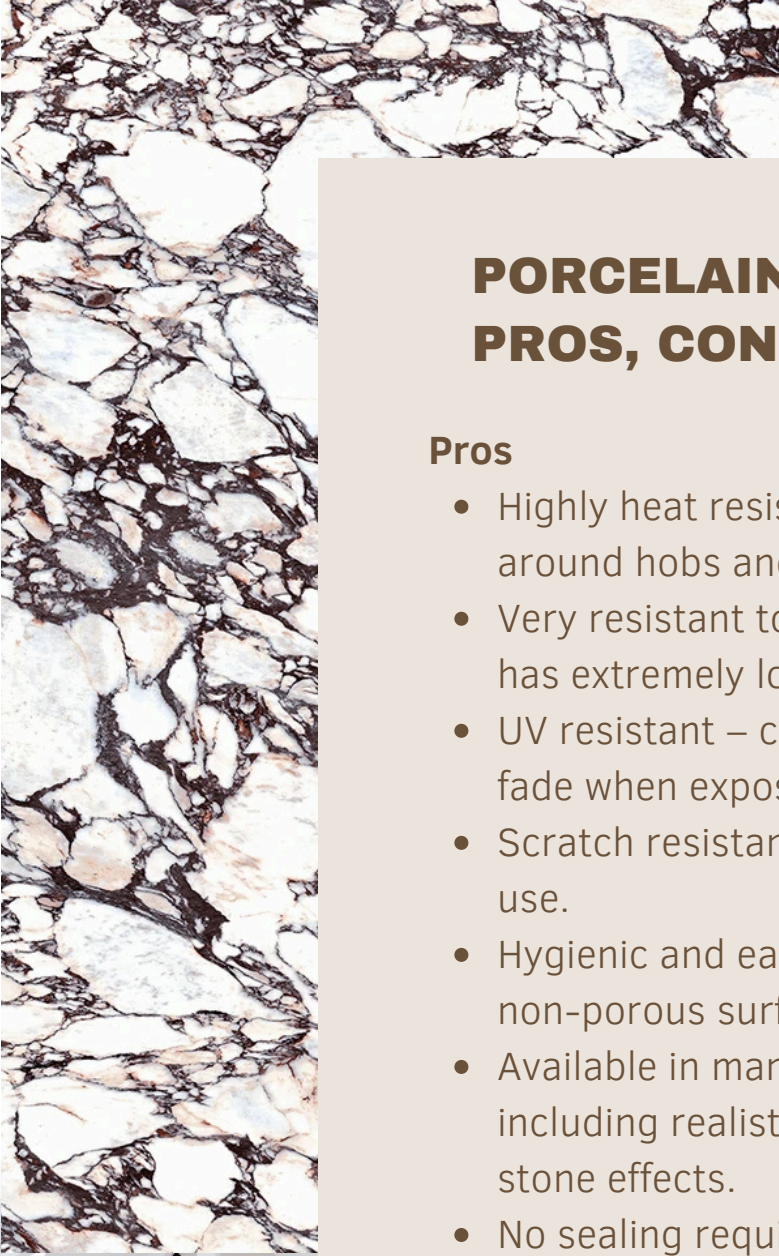
WELLS GRANITE & MARBLE

Cleaning & Care guide

BRINGING DESIGN TO THE SURFACE.

Keep your worktops looking their best for years to come. Our Care & Maintenance Guide provides all the information you need on daily cleaning, stain removal, heat protection, recommended products, and general care for your quartz, granite and stone worktops.

PORCELAIN



PORCELAIN WORKTOPS – PROS, CONS & CARE

Pros

- Highly heat resistant – suitable for use around hobs and cooking areas.
- Very resistant to stains because porcelain has extremely low water absorption.
- UV resistant – colours are less likely to fade when exposed to sunlight.
- Scratch resistant under normal everyday use.
- Hygienic and easy to maintain thanks to its non-porous surface.
- Available in many finishes and designs, including realistic marble and natural-stone effects.
- No sealing required for normal porcelain worktops.

Cons

- Edges can chip if struck with heavy or hard objects.
- Thin porcelain worktops can be more vulnerable to impact around corners, sink cut-outs and exposed edges.
- Although highly resistant, porcelain is not completely damage-proof.
- Repairs to chips or cracks can be more difficult than with some other worktop materials.
- Printed or decorative surfaces may show damage more clearly if a deep chip occurs.



How to Keep Porcelain Clean

- For everyday cleaning, use warm water with a mild dish soap or pH-neutral cleaner.
- Wipe the surface with a soft microfibre cloth or non-abrasive sponge.
- Clean spills as soon as possible, particularly around joints and cut-outs.
- For dried-on marks, allow warm soapy water to soften the residue before gently wiping it away.
- Avoid aggressive scouring pads, steel wool and abrasive powders that may affect the finish.
- Do not use knives directly on the worktop – always use a chopping board.
- Although porcelain has excellent heat resistance, we recommend using a trivet or heat pad for very hot cookware to protect the worktop, joints and surrounding areas.
- Avoid dropping heavy pans, bottles or utensils onto exposed edges and corners.

Important: Porcelain is extremely durable and low-maintenance, but it is heat, scratch and stain resistant rather than completely damage-proof. Correct everyday care will help keep your worktop looking its best for many years.

PORCELAIN



Quartz Worktops – Pros, Cons & Care

Pros

- Highly durable and suitable for everyday kitchen use.
- Non-porous surface, making quartz resistant to most everyday stains and moisture.
- Hygienic and easy to clean with very little maintenance required.
- No sealing required, unlike many natural stones.
- Consistent colour and pattern, making it easier to achieve a uniform finish throughout the kitchen.
- Good resistance to scratches and chips during normal use.
- Available in a wide range of colours, patterns and stone-effect finishes.
- Easy to maintain and ideal for busy family kitchens.

Cons

- Sensitive to excessive heat – very hot pans can cause discolouration, thermal shock or cracking.
- Direct heat from appliances such as slow cookers, air fryers or hot cookware can damage the surface.
- Not completely scratch or chip proof, particularly around edges, corners and cut-outs.
- Strong chemicals and highly acidic or alkaline cleaners may damage or discolour the surface.
- Prolonged exposure to strong sunlight may affect the appearance of some quartz colours.
- Chips or cracks can be difficult to repair invisibly.

How to Keep Quartz Clean

- For everyday cleaning, use warm water with a mild dish soap or a suitable pH-neutral cleaner.
- Wipe with a soft microfibre cloth or non-abrasive sponge.
- Clean spills promptly, especially coffee, wine, oils and strongly coloured foods.
- For stubborn marks, allow warm soapy water to soften the residue before gently wiping it away.
- Avoid abrasive powders, steel wool and harsh scouring pads.
- Do not use strong chemicals such as acetone, paint thinner or concentrated bleach.
- Always use a chopping board rather than cutting directly on the worktop.
- Always place hot cookware on a heat pad or trivet.
- We also recommend placing a heat-resistant mat beneath appliances that produce concentrated heat, such as slow cookers or air fryers.
- Avoid dropping heavy objects onto exposed edges, corners and around sink or hob cut-outs.

Important: Quartz is highly durable and stain resistant, but it is not heat, scratch or chip proof. Using chopping boards, trivets and appropriate cleaning products will help protect your worktop and keep it looking beautiful for years.

QUARTZ

GRANITE WORKTOPS - PROS, CONS & CARE

Pros

- Natural and unique – every granite slab has its own individual colour, pattern and veining.
- Highly durable and suitable for everyday kitchen use.
- Excellent heat resistance compared with many engineered surfaces.
- Good resistance to scratches and everyday wear when properly cared for.
- Can provide a premium, timeless appearance that works well in both traditional and modern kitchens.
- Available in a wide variety of natural colours, patterns and finishes.
- When correctly sealed and maintained, granite offers good resistance to staining and moisture.
- A properly maintained granite worktop can remain attractive for many years.

Cons

- Granite is a natural, porous stone, so some colours and varieties may require sealing.
- Natural variations in colour, pattern, mineral deposits and veining are normal and cannot be completely controlled.
- Lighter or more porous granites may be more susceptible to staining if spills are left on the surface.
- Acidic or harsh cleaning products can affect the finish or protective sealer.
- Although very strong, granite is not completely chip or crack proof, especially around edges, corners and cut-outs.
- Heavy impacts can damage exposed edges.
- Natural stone slabs may contain small pits, fissures or mineral variations which are part of the character of the material.



How to Keep Granite Clean

- For everyday cleaning, use warm water with a mild dish soap or pH-neutral stone cleaner.
- Wipe the worktop with a soft microfibre cloth or non-abrasive sponge.
- Clean spills promptly, particularly wine, coffee, oils, citrus juice and other strongly coloured or acidic liquids.
- Avoid using vinegar, lemon-based cleaners, bleach, ammonia or strongly acidic/alkaline cleaning products.
- Do not use abrasive powders, steel wool or harsh scouring pads, as these may dull the finish.
- Always use a chopping board rather than cutting directly on the worktop.
- Although granite has excellent heat resistance, we recommend using a trivet or heat pad for hot cookware to protect the worktop and surrounding areas.
- Avoid dropping heavy pans, bottles or utensils onto exposed edges and corners.
- Keep areas around sinks, taps and draining grooves clean and dry to help prevent soap residue and hard-water marks.

Does Granite Need Sealing?

Some granite worktops may require sealing to help protect them from moisture and staining. The frequency depends on the type of granite, its porosity, the finish and the sealer used.

There is no single resealing schedule suitable for every granite worktop. If liquids begin to absorb into the surface rather than remaining on top, the worktop may need to be professionally assessed and resealed.

Important: Granite is a strong and durable natural material, but it is not completely stain, scratch, heat, chip or crack proof. Regular cleaning, prompt attention to spills and appropriate protection will help keep your granite worktop looking beautiful for many years.



Natural Quartzite Worktops – Pros, Cons & Care

Pros

- Natural and unique – every slab has its own individual colour, movement and veining.
- Extremely hard and durable, making quartzite suitable for busy kitchens.
- Excellent resistance to scratches during normal everyday use.
- Highly heat resistant compared with many engineered surfaces.
- Offers the luxurious appearance of marble while generally providing greater durability.
- Available in a wide range of natural colours, from soft whites and creams to dramatic greens, greys and golds.
- UV resistant, making natural quartzite suitable for areas exposed to natural sunlight.
- When correctly sealed and maintained, it provides good resistance to staining and moisture.

Cons

- Quartzite is a natural and potentially porous stone, so sealing may be required.
- Natural variation means the colour, veining and pattern can differ significantly between slabs.
- Natural fissures, mineral deposits, pits and variations may be present and are part of the character of the stone.
- Lighter quartzites may be more susceptible to staining if liquids are allowed to remain on the surface.
- Edges and corners can chip if hit by heavy objects.
- Strong acidic or chemical cleaners may damage the surface, finish or protective sealer.
- Because quartzite is extremely hard, repairs and fabrication can be more difficult than with some other materials.
- It is durable, but not completely stain, scratch, heat, chip or crack proof.

How to Keep Natural Quartzite Clean

- For everyday cleaning, use warm water with a mild dish soap or pH-neutral stone cleaner.
- Wipe the surface using a soft microfibre cloth or non-abrasive sponge.
- Clean spills promptly, especially wine, coffee, oils, sauces, citrus juice and strongly coloured foods.
- Avoid vinegar, lemon-based cleaners, bleach, ammonia and highly acidic or alkaline cleaning products.
- Do not use abrasive powders, steel wool or aggressive scouring pads.
- Always use a chopping board rather than cutting directly on the surface.
- Although natural quartzite has excellent heat resistance, we recommend using a trivet or heat pad underneath hot pans and cookware.
- Avoid dropping heavy pans, bottles or utensils onto exposed edges and corners.
- Keep areas around sinks and taps clean and dry to reduce the build-up of soap residue and hard-water marks.
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Does Natural Quartzite Need Sealing?

Most natural quartzite worktops benefit from professional sealing to reduce the absorption of liquids and help prevent staining.

How often the stone needs resealing depends on the particular quartzite, its porosity, finish, usage and the type of sealer applied. There is no single resealing schedule suitable for every worktop.

If liquids begin to darken or absorb into the surface instead of remaining on top, the worktop may need to be assessed and resealed.

Important: Natural quartzite is one of the most durable natural worktop materials available, but it still requires appropriate care. Regular cleaning, prompt attention to spills and the use of chopping boards and heat protection will help preserve its natural beauty for many years.

QUARTZITE