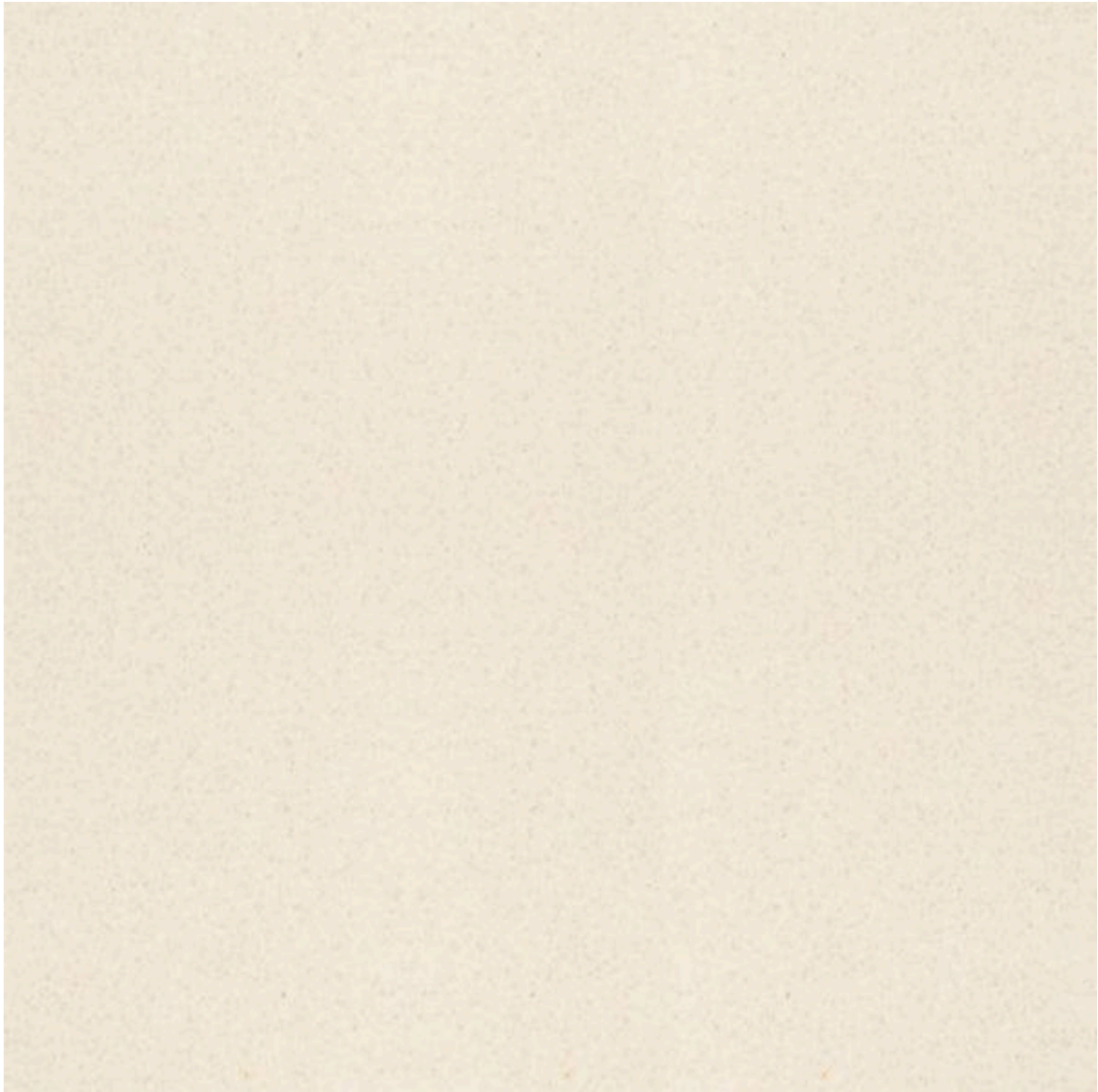




CREMA CATALAN QUARTZ

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CREMA CATALAN QUARTZ is an engineered stone. It is designed and produced to be extremely sturdy and long-lasting- lasting. For use in crowded spaces like kitchens, they are the perfect solutions.

Kitchen countertops, kitchen islands, worktops, splashbacks, window sills, worktop upstands, bathroom vanities, shower walls, shower tubs, bathroom floors, and stone kitchen flooring for commercial spaces are just a few examples of uses that are suitable. However, this quartz countertop is not appropriate for outdoor worktops or any other outside applications.



Composition of Quartz Worktops

The composition primarily consists of 94% quartz which is mixed with Polyester resin and pigments to give an attractive looking colour, minor amounts of glass or metallic specks are added to the mix to develop new designs. The resins bind the mix together and also help in making the counters stain and scratch-resistant and nonporous, so they do not require sealing. Natural-quartz crystals are mined and ground into a powder form or an aggregate. It is fused with poly resin binders and pigments that impart colour under intense heat and pressure to form a solid slab.

In the past, the drawback against quartz was the limited number of patterns and colour variations. But the situation has changed with all the manufacturers presenting multi-shaded slabs with enough specks, swirls, and random patterning to make them almost indistinguishable from the natural stone.

They were once available only with a polished finish; now you can get one with a honed, sandblasted, or embossed treatment. Whether you are looking for a leathered limestone, textured slab, or glossy marble, we have a quartz kitchen countertop for you.

Care for Your Quartz Countertop

Quartz stones do not require high maintenance but proper care and maintenance should be given to the engineered stone to look striking. Whether it is an engineered stone or a natural stone, they all need the investment of your time and attention to maintain their durability and shine.

A soft damp cloth soaked in warm water and soap solution is used for gentle wiping of the surface. Scrape off the dried remains of food preparation blunt-edged instruments to remove the buildup. Make sure you are very gentle in scraping the surface. Use a degreasing agent which is safe and bleach-free for surfaces like the quartz countertop to remove the tough greasy membrane from the worktop surface. This step is followed by rinsing the surface with warm water and drying the surface clean.

Cleaning the surface immediately can go a long way in maintaining the countertop last longer. Though quartz does resist stain for a brief period. Permanent stains can occur when coffee, tea, or wine is spilled so the surface must be quickly cleaned to avoid any risk of damaging the countertop in the future.



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