

Quartzite

Quartzite is created underground when sandstone is exposed to heat and pressure. The grains recrystallize, forming interlocking crystals that are extremely hard and often compared in durability to granite. Quartzites come in various colours depending on the amount of iron oxide and minerals in the stone.

The stone can be cut into slabs or tiles, making it a versatile material for all-natural stone surfaces. Although Quartzite is rock hard some certain quartzites may etch with lemon juices and acids. Some quartzites may be susceptible to staining and liable to absorb wine, tomato sauce etc.

Polished Finish – High sheen

Honed Finish – Matt to satin finish with no sheen

Leathered Finished – Textured

Care and maintenance of Quartzite

Your stone fabricator will seal your Quartzite when installing but here are a few points to ensure longevity of your chosen material.

1. If a spill should occur, clean up before the stain has a chance to penetrate the surface. Quartzite can be porous depending on the selection and could stain with beetroot, red wine, some herbs and spices such as saffron or turmeric if left too long on the surface.
2. Generally, you can clean your Quartzite with soapy hot water. Resealing your quartzite top every year or 2 will ensure longevity.
3. Using harsh acidic cleaning chemicals on your countertop may strip the sealer and leave the porous surface of the quartzite exposed. Only use non-acidic cleaners and or stone specific cleaners which you can purchase from all major super markets.
4. If stains do happen they can be easily removed with a commercial stone poultice.
5. Containers such as olive oil bottles are often hard to keep completely dry, and the layer of olive oil on the bottom of the bottle will discolor the granite with prolonged contact. Leave these types of containers on a shelf or in a cabinet.
6. Use a cutting board when preparing food. Cutting directly on the quartzite will damage both your knives and the countertop. Bacteria from meats and other ingredients can get into the pores of the quartzite, while oils or acidic ingredients can cause stains.
7. Place trivets under any hot pots or pans. One of the benefits of quartzite countertops is that you can place hot pans directly onto them without causing a burn mark or “thermal shock.” However, using a trivet is still a good idea, as grit trapped between the pan and the countertop can cause scratches and pitting.

