

## Quartz Surface Care & Maintenance

Maintaining quartz countertops is easy. Simply wash with a soft cloth and warm water, use a mild soap if desired. Cleansers are listed at the bottom of this page.

### SPILLS

Sometimes spills occur and dry on the worktop. Materials that harden as they dry, such as gum, grease, nail polish, or paint etc. should be removed by gently scraping away the residue material with a blunt plastic scraper. Then the quartz surface should be cleaned with a household vinegar/water solution (always follow the manufacturer's dilution instructions) or with a non-abrasive cleaning pad (such as a white 3M Scotch-Brite®) together with a non-bleach, non-abrasive liquid household cleaner and rinsed thoroughly with clean water. The surface should be dried with a clean white paper towel or white cloth.

### RESISTANCE TO STAINS AND CHEMICALS

Quartz countertops are non-porous, so spills and stains are not absorbed into the surface, making it stain-resistant.

Permanent markers/inks and some chemicals, solvents or dyes may, however, cause permanent discoloration to the surface and should be avoided. Should these agents come into contact with the surface, wipe up immediately and rinse with plenty of water. If the stain persists, moisten a cloth with Goo Gone®, or a comparable product and rub it into the stain. Rinse thoroughly with warm water to remove any cleaner residue.

DO NOT expose, in use or otherwise, quartz surfaces to abrasive, strong alkaline, acid, free radicals, oxidizers, or the like (whether high, neutral, or low pH) cleaners. Avoid exposing your tops to harsh chemicals!

DO NOT use or expose quartz surfaces to such products including, but not limited to bleach, oven cleaners, Comet®, Soft Scrub®, SOS®, products with pumice, batteries, paint removers, furniture strippers, oil soaps, tarnish or silver cleaners, or the like. DO NOT use abrasive or harsh scrub pads. DO NOT apply any sealers, penetrants, or topical treatments to quartz surfaces under any circumstances. Such products will wear off and cause the gloss to appear dull or inconsistent.

### HEAT RESISTANCE

Quartz countertops ARE NOT heat-proof, chemical-proof or fracture-proof in any form. To maintain the beauty of your quartz countertop, DO NOT place hot skillets or roasting pans directly onto the surface. Also, be aware of the potential damage to the surface by heat-generating appliances such as electric grills or crockpots. We recommend the use of trivets and hot pads to prevent heating the top. As with any natural stone, certain exposure to heat may cause cracks due to thermal shock.

### CUTS OR SCRATCHES

Quartz is one of the hardest materials in nature. That's why your new quartz countertop will not easily scratch or chip. We do, however, recommend the use of a cutting board to protect the surface and avoid dulling your knives.

With a small amount of care, your quartz surface will look as great as the day you bought it for years to come.

### ACCEPTED CLEANERS:

Windex Crystal Rain® (ammonia free)  
3M™ Glass Cleaner  
Clorox® Anywhere® Hard Surface™  
Formula 409® Orange Power Daily Kitchen Cleaner  
Saniten N-313  
Simple Green Extreme Clean  
Lysol® Disinfecting Wipes  
Denatured/Isopropyl (rubbing) alcohol

Windex Vinegar Multi-Surface Cleaner®  
Clorox® Anywhere®  
Clorox® Wipes Bleach Free Lemon Fresh  
Goo Gone  
Simple Green d Pro 3®  
Simple Green Lemon Fresh  
Lysol® Food Surface Sanitizer