



Quartz Care and Maintenance

Routine Care

Just Use Water and A Paper Towel

With simple care, quartz will retain its radiant, lustrous appearance for many years. For routine cleaning, simply wipe down your countertops with a damp cloth or paper towel and, if necessary, a small amount of non-bleach, non-abrasive cleanser.

Clean Up Spills Right Away-Before They Can Dry

Even though quartz resists permanent staining when exposed to liquids (such as wine, vinegar, tea, lemon juice, and soda) or fruits and vegetables, you'll want to wipe up food and liquid spills as soon as possible. For stubborn or dried spills, use a non-abrasive cleaning pad such as a white Scotch-Brite Scrub pad coupled with Formula 409 Glass & Surface Cleaner or a comparable cleaning product.

Removing Cooking Grease

When grease from cooking is an issue, use Greased Lightning, or a comparable degreasing product, to help loosen and remove the grease from the surface. Follow the cleaner manufacturer's instructions for use.

Dealing With More Difficult Spills and Materials

Materials that harden as they dry (such as gum, food, grease, nail polish, or paint) are especially tenacious. Remove these by gently scraping away the excess with a plastic putty knife.

Cutting Boards and Trivets

Quartz is heat- and scratch-resistant, but not heat- and scratch-proof. Use trivets or pads with hot skillets or roasting pans, and always use a cutting board. **NEVER** chop or slice food directly on your countertops.

What Not to Use

No Wax or Polish Necessary

Because it is nonporous, quartz does not require sealants or waxes. Quartz keeps its lustrous gloss and ultra-smooth surface without polishing or applying sealant. If any of the substances mentioned below come into contact with quartz, rinse the exposed surface immediately and thoroughly with water.



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What Not to Use (continued)

Use Caution with Bleach and Avoid High-Ph Cleaners

Casual exposure to diluted bleach will not damage quartz. Avoid using cleaners that contain high concentrations of bleach. Always follow the cleaner manufacturer's use instructions. Casual exposure to weakly alkaline solutions will not damage quartz. Highly alkaline (high pH) cleaners, such as oven cleaners and concentrated bleach, are not recommended.

Permanent Markers

Keep permanent markers and inks away from your countertops. Should these agents come into contact with the surface, clean first as outlined above in *Routine Care*. 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.

Keep Solvents and Powerful Chemicals Off the Counter

Avoid exposing quartz to strong chemicals and solvents, especially paint removers or furniture strippers. Keep nail polish remover, bleach, bluing, permanent markers or inks, and oil soaps away from your quartz countertops.