

# QUARTZ COUNTERTOP CARE AND MAINTENANCE

## ROUTINE CARE AND CLEANING

Quartz can be cleaned easily with a mild detergent, water and a soft cloth or paper towel, then rinse and dry thoroughly. Abrasive cleansers or harsh scouring pads and cleansers that contain bleach should not be used with quartz. Engineered stone surfaces do not require polishing to keep them shiny and smooth, but they should be cleaned gently to maintain their distinctive shine. Some quartz colors and finishes liked honed, matte, etc., are more sensitive to grease or finger-prints and may require extra care during routine cleaning.

Avoid using metal knives and utensils directly on the countertop, as metal may scratch the quartz. When chopping vegetables, slicing bread or preparing other foods with sharp utensils, use a cutting board to prevent scratches.

To remove grease from your quartz countertops, use a product recommended for stone care. Harsh cleansers should not be used to remove grease or other cooking stains. Gently scrape away hardened grease with a plastic knife before applying cleanser.

## STAINS AND SCRATCHES

For stubborn or dried spills, use a nonabrasive cleaning pad such as a white 3M Scotch-Brite® scrub pad combined with a small amount of mild soap or specialized stone cleaner.

While quartz countertops are resistant to scratches, scuffs, dents, stains and burns, these surfaces are not damage-proof. Homeowners must take care to avoid exposing quartz countertops to permanent inks, markers or dyes, as these substances may not be removable. If a countertop is marked by a permanent marker or dye, rinse the area with water as soon as possible, then apply a cleansing product approved for stone care if the stain is still visible. Clean the area again with water after applying the cleanser.

Although quartz is resistant to stains from juice, wine, coffee and other food substances, it is best to wipe up spills immediately to prevent possible stains. Do not use metal utensils or knives directly on the quartz surface.

## PREVENTING CHEMICAL DAMAGE

Avoid exposing One Quartz Surfaces® to chemicals and solvents, especially paint removers or furniture strippers containing trichlorethane or methylene chloride. Avoid contact with nail polish remover, bleach or cleansers that contain bleach, bluing, permanent markers or inks. While casual exposure to alkaline materials will not damage quartz surfaces, highly alkaline (high-pH) cleansers are not recommended when cleaning. If any of the substances listed above come into contact with quartz, rinse the exposed surface immediately and thoroughly with plenty of clean water.

## AVOID HEAT DAMAGE

Quartz countertops can be damaged by direct exposure to heat. When cooking, use trivets or heating pads to guard the countertop surface against direct exposure to hot cookware or coffee pots.

## PROTECTING QUARTZ SURFACES

Quartz product does not require sealants, and its non-porous surface makes it a durable, sanitary option for kitchens or bathrooms. To ensure that you get the most life from your countertops and that your warranty covers any unexpected damages, follow the manufacturer's instructions for care and maintenance of quartz countertop.

To get the maximum use from this investment, choose quartz countertops that are covered by a warranty. A manufacturer's warranty will replace or repair a countertop if it shows evidence of a manufacturer's defect. With a reliable warranty and proper care, quartz is a safe countertop investment.