

Quartz Surface Care & Maintenance

Maintaining your new quartz countertop is easy. Simply wash with a soft cloth and warm water, use a mild soap if desired.

Spills:

Sometimes spills occur and dry on the worktop. Materials that harden as they dry, such as gum, grease, nail polish or paint, should be removed with a denatured alcohol. If the residue remains, gently scrape 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 & do not use this vinegar solution on granite). Surface should be dried with a clean white 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 not stain proof.

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® and rub it into the stain. Rinse thoroughly with warm water to remove any cleaner residue.

DO NOT expose quartz surfaces to abrasive, strong alkaline, acid, free radicals, oxidizer or the like (whether high, neutral, or low PH) cleaners. Avoid exposing your tops to harsh chemicals such as window cleaner with ammonia.

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 a hard material. That's why your new quartz countertop will not easily scratch or chip. We however, recommend the use of a cutting board to protect the surface and avoid dulling your knives. Even though quartz countertops are scratch resistant they are not scratch proof.

For any further care instructions please refer to the manufacturer's web site.

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



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