

Quartz

CARE & MAINTENANCE



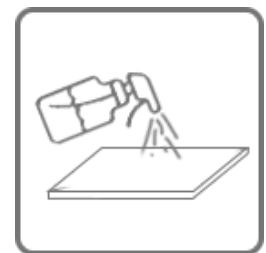
DAILY CLEANING

- Clean surfaces with a damp soft cloth, such as a microfiber cloth or paper towel, and mild liquid soap
- All spills, grease/ oils, dirt, etc. should be wiped up quickly to reduce the chances of staining
- For stubborn stains, use a non-abrasive soft-bristled brush and scrub gently



DISINFECTING SURFACES

You can create a disinfectant solution with an 8:1 ratio of clean water and rubbing alcohol. To do so, you will combine 1/4 cup of rubbing alcohol and two cups of water in a spray bottle. We recommend adding 1-2 drops of an essential oil of your choice - lemon, lavender, etc. to give your a smell-good clean! When using the solution make sure an even layer is sprayed on the surface - the mixture will need to sit for 2-3 minutes to be most effective.

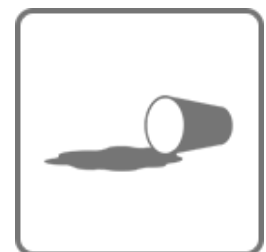


CARING FOR STAINS & SPILLS

You should always refer to the manufacture's guidelines for the specific product of quartz you own, however, here are a few tips we can offer:

Routine Soils

Use a mild soap and clean warm or cool water to wipe clean the area with a soft cloth. After washing the area with soap make sure to rinse clean with cool water and dry thoroughly.



Stubborn Soils

For tough stains like cooking grease, nail polish, gum, and more cleaners like window cleaner, Formula 409, and other common household cleaners may be used. Simply spray the area down and let the product sit for 2 minutes then scrub with a non-scratch pad (e.g. Scotch-Brite)

*Please refer to each manufacturer's website for more information.

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CARING FOR STAINS & SPILLS CONT

Most of the time, grease spots, gum, paint, or food can be removed by gently scraping the residue off using a putty knife and/or razor blade (carefully) and cleaning with a non-abrasive pad. Always follow with cleaning as outlined above.

Different finishes (honed, etc) or darker colors may require more frequent cleaning and/or different processes.



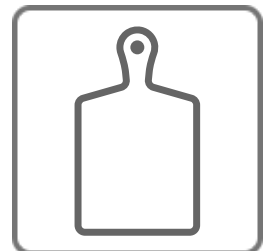
PROTECTION FROM HEAT

Your quartz top is designed to be heat resistant in normal use; however, like any product containing natural stone, it is subject to thermal stress when subjected to sudden and extreme changes in temperature. Therefore, it is recommended never to set hot pots or pans directly on the quartz counter. Always use a hot pad or trivet. Take similar care to protect your counter from other sources of high heat, including crockpots, electric skillets, griddles, and similar appliances.



USE A CUTTING BOARD

Your quartz countertop is highly scratch-resistant, but not “scratch-proof”. It is therefore NOT recommended that you cut or prepare foods directly on the surface. Always use a cutting board!



*Please refer to each manufacturer's website for more information.

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DO NOT USE

- ☒ Abrasive cleaning pads such as Scotch-Brite or the equivalent (any color)
- ☒ Magic Erasers or equivalent melamine sponges
- ☒ Steel wool, SOS, Brillo, etc.
- ☒ High-acid cleaners
- ☒ Powdered oxalic acid (e.g. Bar Keeper's Friend)
- ☒ Alkaline cleaners such as bleach, ammonia, oven cleaner, etc.
- ☒ Oil soaps
- ☒ Industrial solvents or fuels of any kind
- ☒ Paint stripper or floor stripper
- ☒ Goof-Off
- ☒ Stone polishes
- ☒ Acetone or fingernail polish remover
- ☒ Scouring powders including Comet, Ajax and baking soda
- ☒ Concentrated detergents such as those intended for automatic dishwashers or laundry
- ☒ Glass cleaner
- ☒ Hydrogen peroxide
- ☒ Metal polish of any kind
- ☒ Toothpaste
- ☒ Stainless steel cleaner
- ☒ Products containing waxes or silicones

*Please refer to each manufacturer's website for more information.