



Care & Maintenance of Your Quartz Countertops

Regular Cleaning

Due to quartz's high density and non-porous qualities, normal cleaning with a damp cloth and mild detergent is all you need to keep your quartz surface looking great. Thoroughly rinse off the soap/mild detergent with hot water after use and dry with a soft cloth or paper towel. To avoid dulling the surface shine, make sure to use a non-abrasive cleaner and thoroughly rinse off with water after use.

Stubborn Food Stains

If needed, apply a generous amount of a non-abrasive gel, such as Soft Scrub Liquid Gel with Bleach, to a damp soft cloth or paper towel (not directly on the countertop). Wipe the area using a circular motion, then rinsing thoroughly with water and dry with a soft cloth or paper towel. We recommend a thorough cleaning of your quartz surface on a regular basis (because of the patina (natural film) that will develop on the surface from day-to-day use) to keep the surface as beautiful as the day it was installed.

Metal Marks/Rust

Special Use for spot cleaning ONLY – Because of the abrasive nature of this cleaner, use Bar Keepers Friend only as follows: Place a small amount on damp cloth. Using very light pressure to wipe the area in a circular motion. Finish by rinsing thoroughly with warm water and dry with a soft cloth or paper towel.

Dried Spills

To remove adhered material such as food, gum, or nail polish, first carefully scrape away the excess material with a plastic putty knife and then clean the surface with a damp cloth to remove any marks or residual dirt left behind. Also, do not use any abrasive pads to clean tough dirt, as abrasives can damage the finish/sheen of your countertops. Please note that honed or specialty finishes require more cleaning than our polished finishes. Metal marks, fingerprints and other signs of daily living will be more visible on honed material. Most of these marks can be easily removed with non-abrasive cleaning products such as Soft Scrub Liquid Gel.

Chemicals or Cleaners to Avoid

Prolonged exposure to cleaning solutions may cause permanent damage/discoloration to the countertop surface. Avoid exposing quartz to chemicals, such as oven grill cleaners, floor strippers, paint removers/strippers, toilet bowl cleaners, oil soaps, tarnish removers, furniture cleaners, drain products, battery acid, dishwasher detergent, etc. Should your surface accidentally be exposed to any potentially damaging products, rinse immediately with water to neutralize the effect.

Heat

Quartz can potentially be damaged by sudden and rapid temperature changes, especially near the edges. Using trivets is always recommended, especially when using cooking units such as

electric frying pans, crock pots, or toaster ovens. Do not put hot cookware directly on the quartz surface.

Durability

Tough, yes – Indestructible, No. Quartz is resistant to cracks, scratches and stains. However, like most materials, excessive force and/or pressure from objects can damage the surface. As with any surface, quartz can be permanently damaged by exposure to strong chemicals and solvents. Avoid using sharp objects such as sharp knives or screwdrivers directly on the surface. The use of a cutting board is always recommended.

Following these basic guidelines and procedures, and using products designed exclusively for stone, will help preserve the natural beauty of your investment. Stone Source is always available to provide advice on any of your stone needs. For more detailed information, visit https://www.naturalstoneinstitute.org/default/assets/File/stone-professionals/commercial_care_clean.pdf.