

CARE & MAINTENANCE

Quartz is an extremely low-maintenance surface that is not easily damaged. Following a few simple recommendations and guidelines for daily use will keep your countertop looking like new for many years to come.

A characteristic advantage of quartz countertops is the negligible cleaning needed to keep them sterile and working at their most elevated potential. Although quartz countertops will resist permanent staining when exposed to liquids like wine, vinegar, tea, lemon juice, and soda, or fruits and vegetables, it's important to wipe up spills immediately—before they have a chance to dry.

Regular Cleaning

Common household spills – such as tea, coffee, juice, soda, vegetable juice, olive oil, liquid food coloring, or grease spills – are easily removed and the surface is restored to its original appearance by using any commonly available multipurpose cleaner or mild detergent, then rinse off with warm water after use and dry with soft cloth or paper towel.

Those wishing to use environmentally safe cleaners may also use a combination of 50/50 vinegar & water, rinsing afterwards.

Cleaning in High Traffic areas

In general, it is recommended to entrust the cleaning in high traffic areas to specialized companies. However, we list at least some of the most important rules:

- For continuously cleaning very dirty floors, use only recommended products and not the mixtures of chemicals.
- Quartz surfaces in high traffic areas should be cleaned daily with a clean, dry dust mop or soft bristle broom.
- Spills should be spot treated with the use of a damp mop or cloth towel and, if necessary, a small amount of mild soap or specialized stone cleaner.
- A floor machine such as a slow speed buffer or walk behind scrubber can be used for larger commercial environments. Be sure to rinse thoroughly to remove any haze residue that may diminish the shine and beauty of the floor.

Cleaning Stubborn Stains

For stubborn or dried spills, use a non-abrasive cleaning pad such as a 3M Scotch-Brite scrub pad combined with a small amount of mild soap or specialized stone cleaner (not directly onto the countertop). Wipe the area using a circular motion, rinsing thoroughly with water and dry with soft cloth or paper towel.

Dried Residue

For food, chewing gum, nail polish, paint or any foreign matters that are strongly adhered to any Quartz Surfaces, simply scrape them away with a sharp plastic scraper. If a metal blade is used in scraping, it may leave grey marks on the surface which an ordinary scouring pad will easily remove. Wash and rinse the surface with clean water.

Exposure to Chemicals and Solvents

Prolonged exposure to any cleaning solutions, chemicals or solvents (especially paint removers or furniture strippers containing trichloroethane or methylene chloride) may cause permanent damage/discoloration to the countertop surface. Avoid exposing Quartz to chemicals, such as oven grill cleaners, floor strippers, paint removers/strippers, oil soaps, toilet bowl cleaners, tarnish removers, furniture cleaners, drain products, battery acid, dishwasher detergent, etc.

While casual exposure to alkaline materials will not damage quartz, but highly alkaline (high-pH) cleansers are not recommended when cleaning. If any of the substances listed above come into contact, rinse the exposed surface immediately and thoroughly with plenty of clean water. Do not use strong abrasive and/or alkaline cleaning products.

Resistance to Scratch

Quartz is one of the hardest materials in nature, which is your assurance that your surface will not easily scratch or chip. To keep the surfaces in immaculate condition for years, always use a cutting board for food preparation. Never cut directly on a countertop surface.

Resistance to Heat

To maintain the natural beauty of Quartz, do not place hot skillets, roasting pans, electric frying pans, crock pots or toaster ovens, directly onto the surface but use a trivet instead.

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