

QUARTZ CARE & MAINTENANCE

Quartz is composed of 93% natural Quartz particles, combined with pigments and resins to produce an extremely durable countertop product. Because quartz is non-porous, it is resistant to most stains and bacteria. Quartz does not need to be sealed.

Here are a few basic tips for quartz countertop cleaning and care:

- Clean up spills immediately--especially oil and acidic foods, such as tomato sauce, wine, coffee, fruit juice and soda.
- Products specifically made for cleaning quartz are recommended for everyday cleaning.
- If quartz or stone cleaners are not available, use a damp sponge or microfiber cloth with warm water and mild dish soap to clean spills and loosen dirt. Repeated use of dish soap could cause residue buildup and diminish the quartz's shine.
- Although quartz is heat resistant, manufacturers recommend the use of a hot pad or trivet under very hot pots or pans when placing them on the countertops.
- Using a knife on your quartz countertops can damage the knife and possibly damage the quartz. Always use a cutting board on your countertop surface.

Under ordinary use, dark quartz colors will show dirt, dust, fingerprints and watermarks more readily than lighter-colored surfaces. Naturally, these colors will require more maintenance to maintain their appearance.

Quartz is not recommended for use in outdoor applications because direct sunlight, over an extended period, will cause fading, and may also produce warping or cracking.