



Quartz surfaces are designed to provide long-lasting beauty and performance. Following these care guidelines will help maintain their appearance for years to come.

Daily Cleaning

- For routine cleaning:
- Wipe with warm water and mild dish soap using a soft cloth or non-abrasive sponge.
- For sticky or dried spills (gum, grease, food residue, paint, etc.):
- Gently scrape with a plastic scraper.
- Clean with a mild vinegar-water solution (avoid bleach).
- Dry with a clean cloth or paper towel.

Tip: A microfiber cloth provides the best streak-free finish.

Inks, Dyes & Chemicals

- Quartz resists staining, but certain household chemicals may affect the surface or resin.
- Wipe up spills promptly.
- Rinse with water after using any cleaning product.
- Avoid prolonged contact with strong chemicals such as:
- hair dye, nail polish remover, solvent-based cleaners
- oil-based polishes, metal polish
- drain cleaners, oven cleaners, acetone, paint thinner
- If using these products nearby, protect the countertop and rinse any accidental contact immediately.

Cuts & Scratches

- Quartz is highly scratch-resistant but should still be protected from repeated abrasion.
- Always use a cutting board.
- Avoid chopping directly on the surface or backsplash.
- Lift and place appliances rather than dragging them across edges.
- Sharp impacts at edges (especially near dishwashers and sinks) should be avoided.

Heat & Thermal Care

- Quartz is heat-resistant, but sudden temperature changes may affect the finish.
- Use trivets or hot pads under hot cookware, electric skillets, air fryers, kettle bases, and slow cookers.

- Allow cookware to cool before placing it on the countertop.
- Avoid exposing quartz to:
 - open flames
 - direct contact with hot pans
 - heat guns or portable stovetops

Tip: Continuous heat from countertop appliances can warm the same spot repeatedly — use heat mats to prevent discoloration.

Sink Area Care

- Areas around sinks naturally experience more moisture and mineral buildup.
- Wipe around the sink after heavy use to prevent lime scale or soap buildup.
- Avoid leaving wet sponges, steel pots, or metal cans sitting on the surface.
- If using cleaners inside the sink (bleach, acids, rust remover), avoid contact with the countertop and rinse thoroughly afterward.
- Silicone joints around the sink may need periodic maintenance to keep the area clean and sealed.

Backsplash Care

- Quartz backsplashes simplify cleaning behind cooking surfaces.
- Clean with mild soap and warm water.
- Avoid repeated use of heavy-duty degreasers, which may dull the finish over time.
- Ensure appropriate clearance from high-heat cooking appliances.
- If using high-BTU gas ranges, ensure proper ventilation and wall clearance as recommended by appliance manufacturers.

Do Not Use on Quartz Surfaces

- To preserve a consistent finish, avoid:
 - Bleach or chlorine-based cleaners
 - Abrasive powders or scouring pads (steel wool)
 - Solvent-based chemicals (acetone, paint thinner, nail polish remover)
 - Oil-based polishes, wax sealants, or strong degreasers
- Placing hot objects directly on the surface

Optional Tips for Long-Term Appearance

- Use microfiber cloths for streak-free results.
- Clean with pH-neutral stone cleaners designed for quartz surfaces if preferred.
- Maintain ventilation when cooking to reduce airborne grease exposure.