

Signature KITCHENS

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PRODUCT AWARENESS AND CARE GUIDE Quartz

Introduction

Quartz surfaces are non-porous, formulated to stand up to the harshest environments and do not require sealing. They are highly resistant to chemicals, stains, heat and moisture.

Cleaning

For everyday cleaning, simply wipe your Quartz countertop with a soft cloth, soap and water. A mild household cleaner such as Windex®, Green Works® or 409® are acceptable. After cleaning, wipe the surface completely dry to avoid streaks. Spills should be wiped up immediately.

Abrasive pads and powders can damage the finish of the surface. To avoid dulling the Quartz surface, use non-abrasive cleaners, pads and sponges. DO NOT USE: bleach, oven cleaners and abrasive pads or powders (i.e. Ajax®, Comet®, etc.).

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Heat

Quartz is extremely heat resistant and can take temperature changes that most other surfaces cannot. However, all surfacing can be damaged by extreme temperature changes, both prolonged and sudden. recommends the use of trivets or hot pads when placing hot skillets, pans or other heat generating kitchenware on the surface. DO NOT place hot cookware directly on any Quartz surface.

Chemicals

Quartz surfaces are very stain resistant. However, we recommend avoiding high pH cleaning products as they can damage the sheen of the surface. If your surface happens to be exposed to any potentially damaging products, rinse with water immediately to mitigate the effects of any strong chemical or solvent.

Physical Abuse

Quartz surfaces are more durable than most surfaces available today. These surfaces are very resistant to cracks, scratches, impact and stains. But they are not scratch-proof so take care when using sharp objects near the countertop. Like any surface, excessive pressure on the surface with a sharp object can damage it. Cutting boards are always recommended when preparing food.