QUARTZ Care | Maintenance Card



Taking care of your *quartz* is important to maintain its natural beauty.

- Daily Cleaning: Use a mild dish soap and warm water with a soft cloth or sponge to wipe down the surface. Avoid abrasive cleaners or scouring pads as they can scratch the surface.
- Spill Management: Wipe up spills as soon as they occur to prevent staining, especially from substances like wine, coffee, and acidic foods. Quartz is non-porous, but it's still best to clean spills promptly.
- Avoid Heat Damage: Although quartz is heat resistant, it's advisable to use trivets or hot pads under hot pots, pans, and appliances to avoid thermal shock and potential discoloration.
- **Prevent Scratches:** While quartz is durable, it can still be scratched. Use cutting boards when preparing food, and avoid dragging heavy objects across the surface.
- Stain Removal: For tougher stains, use a non-abrasive cleaner designed for quartz surfaces. Apply the cleaner, let it sit for a few minutes, then gently scrub with a soft cloth.
- Avoid Chemicals: Steer clear of harsh chemicals like bleach, oven cleaners, and strong solvents. These can damage the resin that binds the quartz.
- Regular Polishing: Occasionally, use a quartz-safe polish to maintain a glossy finish and enhance the natural beauty of the stone.