## **QUARTZITE** Care | Maintenance Card



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

- Daily Cleaning: Wipe down the countertop with a soft cloth or sponge and warm water. For more stubborn spots, a mild dish soap can be used. Avoid using abrasive cleaners or pads that can scratch the surface.
- Spill Management: Quartzite is more resistant to staining than other natural stones, but it's still wise to clean up spills promptly, especially those from acidic substances like lemon juice, vinegar, or wine, which can etch the surface over time.
- Sealing: Quartzite countertops should be sealed once or twice a year to maintain their resistance to stains and etching. Use a high-quality stone sealer and follow the manufacturer's instructions for the best results.
- Avoid Heat Damage: Always use trivets or hot pads under hot pots, pans, and appliances. Although quartzite is quite heat-resistant, sudden temperature changes can cause cracking.
- **Prevent Scratches:** Use cutting boards when preparing food instead of cutting directly on the countertop. While quartzite is very hard, it's not immune to scratches from sharp objects.
- Routine Inspection: Periodically check your countertop for any signs of damage or wear. Address any issues promptly to prevent them from worsening.