



STAINS

DO'S

- ✓ 70% Isopropyl rubbing alcohol.
- ✓ Bleach/Water 50%/50% (for whites & off-white quartz colors).
- ✓ Hydrogen peroxide max 30%.
- ✓ Bar Keepers Friend soft liquid cleanser.
- ✓ Vinegar (hard water spots).
- ✓ Plastic putty knife.

Apply soaked cloth or paper towel on top of the stain for 10 minutes and reapply if needed.

Don't leave for more than 30 minutes.

DON'TS

- ✓ Acetone.
- ✓ Paint solvents or strippers.
- ✓ Oven cleaners.
- ✓ Ammonia.
- ✓ Abrasive powder/paste cleaners.
- ✓ Abrasive sponges (i.e. Magic Eraser).
- ✓ Products with Ph higher than 10.
- ✓ Sand paper.

In case the countertops come into contact with any of the above chemicals, immediately rinse thoroughly with water.



DAILY CLEANING

For daily cleaning warm water and a mild detergent is enough.

You can also purchase cleaners in the market such as:

- Method Daily Granite.
- Simple Green all purpose cleaner.
- Lysol disinfectant spray.
- Vim Actifizz.
- Zep Quartz Countertop Cleaner.

Or professional cleaners such as:

- Bellizoni Quartz Care system.
- Akemi Quartz Intensive Cleaner.
- Akemi Clean & Care.



QUARTZ (Engineered Stone) CARE & MAINTENANCE GUIDE

Most quartz surfaces are nonporous and nonabsorbent, highly resistant to liquids and acids such as coffee, wine, lemon juice, make up, olive oil, vinegar, raw or left-over food.

Everyday cooking substances don't affect quartz surfaces, however cleaning spills as soon as they happen prevents build ups, which are harder to remove.



SCRATCHES

Quartz surfaces are scratch resistant. However, metal marks are common. Avoid abuse of the surface by refraining from using sharp objects such as knives, metal tools or chopping directly on the surface.



HEAT

Extreme heat (100 C/212F and over) can burn or crack quartz surfaces which can't be repaired.

Extreme heat damage is not covered by the quartz supplier, or fabricator warranty.

Quartz can be damaged by sudden and rapid extreme temperature changes. Hot pots and pans should never be placed directly on the surface. Thawing of frozen foods should be placed in your sink or on a cutting board.

It is recommended to place Hot Pads or Trivets under cooking units such as electric frying pans, crock pots or roaster ovens.



METAL MARKS

Marks may occur from tools, metal pots or belt buckles a latex eraser may be used to remove them.

When using an eraser, never apply pressure that is heavier than the natural weight of your hand to avoid dull spots. Extensive pressure on the eraser may remove the original finish of the quartz.