

Caring for your Quartz Countertops

Care & Maintenance

Our Quartz surfaces require very little maintenance to retain both color and shine. Even tea, soda, wine, vinegar, lemon juice, and strongly colored spices are no problem. Just wipe away with a little liquid detergent and a damp cloth, and the surface is like new.

Stains & Spots

Any multi-purpose cleaner or detergent can be used. For extra-stubborn spills, use a scouring pad – it won't damage the surface. To remove adhered materials like food, gum, nail polish, dried paint, etc, first scrape away the excess with a sharp blade. If there are any grey metal marks on the surface, a regular cleaning agent will remove them.

Heat Resistance

Our Quartz surfaces can tolerate moderately hot temperatures for brief periods of time without warping, discoloring or otherwise being damaged. This makes our surfaces ideal for kitchens. However, take care to avoid direct contact and radiant heat for a long time with hot items.

Honed Finish

Quartz is known for its low maintenance qualities, however, honed finishes do require more active maintenance due to their 'rougher' surface.

Chemicals & Cleaners

As with any surface, Quartz can be permanently damaged by exposure to strong chemicals and solvents that undermine its physical properties. Do not use products that contain trichlorethane or methylene chloride, such as paint removers or strippers. Avoid any highly aggressive cleaning agents like oven/grill cleaner that have high alkaline/PH levels. Oily products may leave a residue. Household bleach can generally be used as an effective cleaner, but care should be taken as some products are considerably stronger than others. Should your surface accidentally be exposed to any of these products, rinse immediately with water to neutralize the effect. In general, we recommend that all cleaning agents used on Quartz surfaces are applied for a maximum of 20 minutes and used with sufficient amounts of water to dilute their concentration.