

# Recommended Engineered Quartz Care & Maintenance Guidelines

## COMMON HOUSEHOLD SPILLS

### Cleaning Product Recommendations:

- o Mild Soap Detergent & Warm Water
- o 50/50 Combination of Vinegar and Warm Water
- o Windex® Multi-Surface Cleaner
- o Simple Green® (Lime-Scale Remover)
- o Diluted Vinegar-Type Cleaners
- o Formula 409® Glass and Surface Cleaner
- o Miracle Sealants Quartz Countertop Cleaner
- o Weiman Quartz Countertop Cleaner and Polish
- o Stonetech® Quartz Cleaner

## STUBBORN SPILLS & MARKINGS

### Cleaning Product Recommendations:

- o Bar Keepers Friend Liquid
- o Akemi-Quartz Intensive Cleaner
- o Rust-Oleum Rust Dissolver 32-fl oz Rust Remover

For stubborn or dried spills, use a nonabrasive cleaning pad. Dry with soft cloth or paper towel. To remove adhered dried material, first carefully scrape away the excess material with a plastic putty knife.

### Notes:

- o When trying a new cleaning product always try the cleaner first on a inconspicuous area.
- o Do not use a nail polish remover to clean nail and makeup marks on your Quartz surfaces.

For advanced care of alternative finishes such as leathered and honed we recommend a quartz sealer or permeator.



## GLUES AND ADHESIVES

### Commercial Contractors / Fabricators:

During fabrication (miter cutting, laminating, general cleaning of pieces) and the countertop installation (joints, backsplash, etc.) where glues, adhesives and silicones are used, we recommend cleaning afterwards with the below products with a clean cotton cloth or a paper towel:

- o Denatured Ethyl Alcohol
- o Isopropyl Alcohol
- o Simple Green All-Purpose Cleaner
- o Citra Blast
- o 3M Adhesive Remover Citrus Base
- o Afin® Acryclean-Silicone Remover

### Never use the following cleaning agents to remove glues and adhesives:

- o Acetone (Nail Polish Remover)
- o Methyl Ethyl Ketone (MEK)
- o Strong Industrial Solvents
- o Goof Off or Similar Products

## SCRATCHES

Avoid using metal knives and utensils directly on the countertop, as metal may scratch quartz surfaces. When chopping vegetables, slicing bread or preparing other foods with sharp utensils, use a cutting board to prevent scratches.

## INTENSE HEAT

Quartz surfaces tolerate brief exposures to moderately hot temperatures. When cooking, use trivets or hot pads to guard the countertop surface against direct exposure to heat from coffee pots or hot cookware. Do not place hot skillets or roasting pans directly onto the surface.