



## Maintenance & Cleaning for Quartz Counters

### General Maintenance

- Wipe up food and liquid spills as soon as possible.
- Clean daily with a non-abrasive sponge or microfiber cloth.
- Do not place hot pans directly onto the surface (quartz is heat resistant but not heat proof)
- Do not place crock pots or pressure cookers directly on quartz countertop surfaces. Use a cutting board or trivet under these types of appliance when in use.

### General Cleaning

- Simply wipe down counters with damp cloth or paper towel and mild soap
- Avoid using non-abrasive cleaners.
- Wipe up food and liquid spills as soon as possible.
- For stubborn dried spills, use a nonabrasive cleaning pad such as a white 3M Scotch-Brite® scrub pad coupled with 409®, glass and surface cleaner or comparable cleaning product.
- Do not use bleach or any cleaning products containing bleach.
- To remove cooking grease, use Greased Lightning™ or a comparable degreasing product to help loosen and remove the grease from surface. Follow the cleaner manufactures instructions for use.