

Daily Maintenance

NATURAL STONE

DO:

Blot up spills immediately. Acidic substances like wine, coffee, fruit juices, tomato sauce and sodas will not etch granite like they do marble, but they could potentially stain the surface. Cooking oils may also leave a stain if not wiped up.

Clean surfaces using a sponge or soft cloth. Using a specially formulated stone cleaner is recommended to keep your tops in the best condition and protect the sealer, but hot water will do for quick clean-ups. Dish soap won't permanently damage your granite, but repeated use of soap will cause build-up (yes, even if you rinse) and dull your countertop's shine. So, using dish soap for regular granite countertop care is not recommended.

Use coasters under all glasses, bottles, and cans. Again, granite won't etch and using coasters on dense and/or properly sealed granite is not an absolute necessity like with marble, but using coasters is just a good practice to protect all surfaces.

Use trivets and hot pads under pots & pans. Yes, you can take a hot pot off the stove and put it right on granite countertops without any problems. It is possible for granite (or any stone or quartz) to suffer "thermal shock" and crack, but rare. You don't really want to put hot pans on any other surface save soapstone.

Use cutting boards. Again, avoid the possibility of scratching the surface and protect your knives. Cutting on stone will dull and damage your knives' edges quickly.

DON'T:

Use generic cleaning products such as bleach, glass cleaners, de-greasers, or other common household cleaners. These products that you buy at your local store contain acids, alkalis and other chemicals that will.

Use vinegar, ammonia, lemon, or orange as cleaners. Again, most common and name-brand household products are not good for cleaning granite countertops (and definitely cannot be used for marble, travertine or most other stones)

Use bathroom, tub & tile or grout cleaners. The powders and even the "soft" creams contain abrasives that will scratch and dull surfaces.

Sit or stand on your countertops. Unlike laminate countertops, granite, marble, and quartz countertops are very hard, but not flexible and they DO NOT have a plywood backing so too much weight in one spot could cause a crack.

Store toiletry products directly on your countertop surface. Hair products, perfumes, colognes, nail products, creams, and lotions, have a tendency to spill or leak and go overlooked.

Even when sealed, a substance that remains on the surface for an extended period may stain granite (and etch marble and other stones).

Practice proactive granite countertop care by storing these products on a shelf or decorative tray like they do in fancy hotels!

Daily Maintenance

ENGINEERED QUARTZ

DO:

Use a soft sponge or dishcloth with warm water.

Recommended cleaners for engineered quartz: Everyday cleaning: damp cloth with a mild detergent.

For any stubborn or greasy cleaning: WHITE Scotch Brite cleaning pads can be used or a cloth: Bon Ami, Bar Keppers Friend, 409, Simple Green, Fantastic, Soft Scrub Liquid Gel with Bleach and thoroughly dried.

Always use a trivet or hot pad between your countertop and any heat generating appliance/device: crock pot, deep fryer, air fryer, hot pans/pots, electric skillets, and/or anything that creates a sudden/rapid change in temperature. Any damage caused by any of these, and other potential products not named, will not be covered under manufacturers warranty. Most vulnerable areas are seams, cut outs and/or edges. Enough thermal expansion energy can cause your countertop to crack.

DON'T:

Never use RED or GREEN Scotch Brite pads. They contain aluminum oxide and will dull the finish.

Do not use abrasive cleaners such as Ajax or Comet.

Do not set drain cleaners, paint strippers or products containing Hydrofluoric acid, Methylene chloride, Trichloroethylene, or any product with a very high or very low PH. These types of chemicals may etch or discolor the Surface.

PATINA:

Approximately 6 months after installation and use of your countertops, a thin protective layer of Patina will form unless bleach-based products are used regularly. Colors will become slightly darker and shinier. Patina is not a blemish or stain.

ECO FRIENDLY CLEANING:

A 50/50 mix of vinegar & water may be used to clean your engineered quartz countertops. Please rinse and dry the surface thoroughly using a dry soft cloth or paper towel.

STUBBORN STAINS: Ink, Markers, Paint, Print from bags, Food Coloring, Red Wine, Mustard, Fruits, Coffee/Tea.

Soft Scrub Liquid Gel with Bleach is recommended. DO NOT apply directly onto the countertop. Apply a generous amount, if needed, to a damp soft cloth. Wipe the area using a circular motion, rinse thoroughly with water and dry with a soft cloth or paper towel. **NEVER USE ABRASIVE PADS OR CLEANERS: FINISH & SHEEN WILL BE DAMAGED**

DRIED SPILLS: FOOD, GUM OR NAIL POLISH

Carefully scrape the dried spill using a PLASTIC PUTTY KNIFE and then clean the surface with a damp cloth to remove any marks left behind and any residual dirt.

For additional information or a maintenance guide for your specific brand of Engineered Quartz, please contact us.