



Quartz countertops

Quartz countertops are durable and require very little maintenance. Unlike granite, quartz is non-porous and does not require sealing, conditioning or polishing.

There is always the possibility, however, for damages to occur if appropriate precautions are not taken or if certain products or substances are applied to the quartz surface that could potentially cause harm.

Consider the following basic instructions on caring for your QUARTZ countertops:

Do's

- Do use trivets and hot pads when placing hot pots, pans, or other heat generating kitchenware on the quartz surface.
- Do use cutting boards and take care not to drop or move heavy objects on the surface which can create chips or scratches.
- Do clean up spills as soon as possible. Liquid spills and stains from fruit, vegetables, or other foods should be wiped up and cleaned with soap and water. (Quartz is resistant to stains but not stain proof so it is best not to leave a spill sit for a long period.)
- Do clean countertops with a soft sponge or cloth. The cleaner we recommend is called Bar Keepers Friend and you can get it at any local department stores (Home Hardware, RONA, etc.)

Do Not's

- Do not expose quartz countertops to any strong chemicals or solvents such as bleach, furniture cleaners, oil soaps, permanent markers, concentrated acids, chemicals with high alkaline levels.
- Do not use cleaning products that contain oils, powders or abrasives
- Do not use harshly abrasive cleaning materials such as Scotch Brite pads, steel wool etc.
- Do not sit or stand on your countertops. Unlike laminate countertops, quartz is very solid, but not flexible and does not have a plywood backing so too much weight in one spot could cause a crack.