



Quartz Countertop Care

Cleaning Quartz Countertops

1. Regular cleaning should be done with a mild soap or Soft Scrub⁽¹⁾ and a soft cloth. Make sure the soap is non-bleach and non-abrasive.
2. Although stain resistant, Quartz countertops are not stain proof. Wipe up liquids as soon as possible. Quartz will resist stains for a short period of time, but all colored liquids should be cleaned up promptly.
3. A glass or surface cleaner, such as Windex, can be used for heavy or dried on stains. Use a non-abrasive sponge. For deep cleaning, spray a generous amount; leave on for ten minutes, then wipe away.
4. Scrape away grease, gum, and paint with a plastic putty knife or razor blade. Use a degreasing cleanser, formulated for Quartz countertops, to clean off grease. Rinse away immediately.
5. Remove ink or permanent markers carefully with an oil-based cleaner, like Goo Gone. Rinse with warm water immediately after the stain is removed.

Preventing Countertop Damage

1. Use hot pads or trivets for pans, crockpots, and electric skillets. Quartz can resist temperatures up to 300 degrees Fahrenheit, but it can be damaged by quick changes in temperature. Also known as “thermal shock.”
2. Avoid using knives directly on Quartz countertops. Quartz is very scratch resistant, but they can be damaged when forcefully hit with sharp objects. A cutting board is recommended.

⁽¹⁾ *Soft Scrub is a product manufactured by Henkel Corporation*