

**Ohio Valley Solid Surface  
107 Center street Wilder, KY. 41071  
Quartz/Granite/Quartzite/Marble Cleaning Guide**

**-Caring for Your Quartz Countertops-**

**Cleaning**

1. Regular cleaning should be done with a mild soap or detergent and a soft cloth ONLY. Make sure the soap is non-bleach and non-abrasive. DO NOT use 409, Windex or any other cleaning products that are pneumonia, citrus, vinegar, or bleach base. These harsh cleaners can eventually eat through the sealer and start to etch or discolor the polished surface of the stone.
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 such as spaghetti sauce, soy sauce, wine, and kool-aid should be cleaned up promptly.
3. Scrape away grease, gum, and paint with a plastic putty knife or razor blade.

**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 or discolored by quick changes in temperature, which is also known as thermal shock.
2. Avoid using knives directly on quartz countertops. Quartz is very scratch resistant, but they can be scratched if forcefully hit with sharp objects.
3. Avoid pressure or force on your countertops, such as dropping a heavy pot, as it can chip or crack the stone. These chips or cracks can usually be repaired depending on the size.
4. Quartz is a non-porous material, therefore it does not need to be sealed.

**-Caring for Your Granite Countertops-**

**Cleaning**

1. Regular cleaning should be done with a mild soap or detergent and a soft cloth ONLY. Make sure the soap is non-bleach and non-abrasive. DO NOT use 409, Windex or any other cleaning products that are pneumonia, citrus, vinegar, or bleach base. These harsh cleaners can eventually eat through the sealer and start to etch or discolor the polished surface of the stone.

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2. Although stain resistant, granite countertops are not stain proof. Wipe up liquids as soon as possible. Granite will resist stains for a short period of time, but all colored liquids such as spaghetti sauce, soy sauce, wine, and kool-aid should be cleaned up promptly.
3. Scrape away grease, gum, and paint with a plastic putty knife or razor blade.
4. Granite is a porous material and must be sealed annually. Some are more porous than others and might need to be sealed multiple times a year. A cap full of sealer per section (6 sq.f.t.) needs applied and rubbed in thoroughly. After 30 minutes, a damp rag or cloth must be used to wipe away any existing film or sealer left behind.

**Preventing Countertop Damage**

1. Granite can resist temperatures up to 10,000 degrees fahrenheit. Direct heat from pots and pans out of the oven or off the stove top will not cause any issues with your countertop.
2. Avoid using knives directly on granite countertops. Granite is a porous material and can hold bacteria such as salmonella. A cutting board is recommended. If disinfecting is needed, use a clorox disinfectant wipe. Wipe gently. DO NOT use these daily, as this could cause discoloration or etching of the natural stone. Granite is very scratch resistant and MOST granites can only be scratched by itself or a diamond, but some can be scratched if forcefully hit by sharp objects.
3. Avoid pressure or force on your countertops, such as dropping a heavy pot, as it can chip or crack the stone. These chips or cracks can usually be repaired depending on the size.

**-Caring for Your Quartzite/Dolomite/Marble Countertops-**

**Cleaning**

1. Although these three materials are made of different minerals, they all act very alike. Soft, hard, durable or fragile. They all three can VERY EASILY BE SCRATCHED OR ETCHED if proper care is not taken.
2. Regular cleaning should be done with a mild soap or detergent and a soft cloth ONLY. Make sure the soap is non-bleach and non-abrasive. DO NOT use 409, Windex or any other cleaning products that are pneumonia, citrus, vinegar, or bleach base. These harsh

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cleaners can eventually eat through the sealer and start to etch or discolor the polished surface of the stone.

3. Although stain resistant, these three materials can be stained and ARE NOT STAIN PROOF. Wipe up liquids as soon as possible. Quartzite, Dolomite, and Marble will resist stains for a very short period of time, but all colored liquids such as spaghetti sauce, soy sauce, wine, and kool-aid should be cleaned up promptly.
4. Scrape away grease, gum, and paint with a plastic putty knife or razor blade.
5. Quartzite, Dolomite, and Marble are very porous materials and must be sealed annually. Some are more porous than others and might need to be sealed multiple times a year. A cap full of sealer per section (6 sq.f.t.) needs applied and rubbed in thoroughly. After 30 minutes, a damp rag or cloth must be used to wipe away any existing film or sealer left behind.

**Preventing Countertop Damage**

1. Quartzite, Dolomite, and Marble are heat resistant. Extreme direct heat from pots or pans out of the oven or off of the stove top will not cause any issues.
2. Avoid using knives directly on the countertops. Quartzite, Dolomite and Marble are porous materials and can hold bacteria such as salmonella. A cutting board is recommended. If disinfecting is needed, use a clorox disinfectant wipe. Wipe gently. DO NOT use these daily, as this could cause discoloration or etching of the natural stone.
3. Avoid pressure or force on your countertops, such as dropping a heavy pot, as it can chip or crack the stone. These chips or cracks can usually be repaired depending on the size.