



# HOW TO CARE FOR YOUR NEW COUNTERTOPS

*from*

Stone  Works

## How to Maintain Your Quartz Countertops

The nonporous surface of this manmade stone is virtually maintenance free—but that doesn't mean it's indestructible.

You'll still need to follow a few simple maintenance rules when caring for your quartz ...

### Dos and Don'ts for your Quartz Countertops

- Wipe up spills immediately. Quartz is stain resistant—not stain proof.
- Clean with a soft sponge or dishcloth and water, using a dollop of dish soap or Stonetech® cleanser for stubborn/greasy messes. Make sure to use a non-abrasive cleanser, and thoroughly rinse off with water after use.
- Enlist the help of a plastic knife for careful removal of gummy/hardened materials. Do not use abrasive pads to clean tougher dirt as abrasives can damage the finish/sheen of your countertops.
- Use a trivet/hot pad beneath hot pans, crock pots, and other heat-generating items to protect your countertop.
- Again, quartz is heat resistant but can be potentially damaged by sudden and rapid temperature changes. Do not put hot cookware directly on the countertop.
- Quartz surfaces are scratch resistant; however avoid using sharp knives and other sharp instruments directly on the surface. The use of a cutting board is always recommended.
- Do not try to seal your quartz. It's a nonporous surface and doesn't require any sealing to resist stains.
- Never stand on your countertops, as they may be susceptible to cracking or fractures.



## How to Maintain Your Natural Stone Countertops



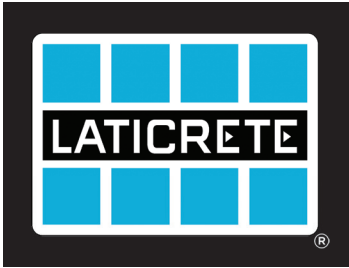
### Dos and Don'ts for your Natural Stone

- Clean stone surfaces with Stonetech® cleanser, stone soap, or mild liquid dishwashing detergent and warm water.
- Similar to any item cleaned in your home, an excessive concentration of cleaner or soap may leave a film and cause streaks. Follow manufacturer recommendations.
- Use a clean soft cloth and rinse thoroughly after washing with the soap or cleaner.
- Do not use lemon, vinegar, Windex® or other cleaners that contain acids, as they may etch or dull your countertops.
- Do not use scouring pads, powders or creams which often contain abrasives that may scratch your surfaces.
- Use a trivet/hot pad beneath hot pans, crock pots, and other heat generating items to protect your countertops.
- Again, granite/natural stone is heat resistant but can potentially be damaged by sudden and rapid temperature changes. Do not put hot cookware or pans directly on your counter top.
- Natural stone surfaces are scratch resistant; however, avoid using sharp knives and other sharp instruments directly on your stone surface. The use of a cutting board is always recommended.
- Never stand on your granite/natural stone countertops, as they may be susceptible to cracking or fractures.

**Proper care and maintenance will allow you to enjoy your new countertops for years to come.**



For proper cleaning we suggest:



**TILE & STONE - CARE & MAINTENANCE**

Stonetech® Tile & Stone is a professional cleaning product that we recommend for daily use on various tile and stone.

**Stone**  **Works**

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