

HOW TO CARE FOR YOUR QUARTZ COUNTERTOPS

Clean routinely by using a soft rag and mild soap. If you end up with dried gunk on your countertop, use a blunt, plastic scraper to gently remove it.

It is very important that you do **not** use bleach or any other harsh cleansers. If you do end up with a tough stain, you can remove it with rubbing alcohol.

The best way to care for your countertops is to be preventative!

PREVENTATIVE TIPS:

1. Wipe up spills as soon as possible to avoid staining; while quartz countertops are stain resistant, staining agents could settle in.
2. Protect your countertops from extreme temperatures with mats or trivets; quartz countertops are able to handle heat, but fast temperature changes may damage them.
3. Avoid using knives directly on the surface... this will also help prevent your knives from dulling prematurely!
4. Avoid using harsh cleansers, such as oven cleaner or bleach.
5. Avoid dropping heavy items on the counter.



WHY DID WE CHOOSE QUARTZ?

Quartz countertops, which are a human-engineered combination of ground quartz stone, pigments, and resin, are a granite-like surface. They are extremely durable, non-porous, and are naturally glossy.

We have selected this surface for your home as it is less likely to chip or crack than granite, while being just as strong. Its non-porous nature also prevents bacteria from penetrating the surface.

With some gentle care, you can maintain your kitchen surfaces, keeping them as elegant and clean as the day you moved in.

HIGH STREET

Resources:

[wikihow.life/Maintain-a-Quartz-Countertop](https://www.wikihow.life/Maintain-a-Quartz-Countertop)

[prudentreviews.com/quartz-countertops-pros-cons](https://www.prudentreviews.com/quartz-countertops-pros-cons)