

Quartz Surfaces

Care and Maintenance



Care and Maintenance Guide

Taking care of your Crossville Quartz Surfaces is simple — follow these easy Care and Maintenance tips to maintain the beauty and durability of your investment for years to come,

Daily Care and Maintenance

Use a mild dish soap, such as Dawn® Ultra Original Liquid Dish Soap or Windex® Multi-Surface Cleaner for daily cleaning. You may also use a 50/50 mix of vinegar and water.

After cleaning, be sure to rinse your surface with warm water and dry with clean, cotton cloths or paper towels.

Stubborn, Dried-On Stains and Spills

Use a light or non-abrasive cleanser by applying it to a clean cotton cloth or paper towel, not directly onto the surface. Use a circular motion on the affected area, rinse and dry thoroughly. The following cleansers are recommended for use on your surface with dried on spills:

- Soft-Scrub® Gel with Bleach
- Bar Keepers Friend® Cleanser powder or creme
- Simple Green® Extreme Clean
- Simple Green® Lemon Fresh
- Windex® Multi-Surface Cleaner
- Windex® Multi-Surface Cleaner with Vinegar

When using Bar Keepers Friend Cleanser powder, first apply it to a damp clean cloth or paper towel, then squeezing together several times to form a paste before applying to your surface.

To remove any adhered material such as food, gum or nail polish, start by scraping away the excess material with a plastic putty knife. Clean any remaining residue with a damp cloth.

Chemicals and Harsh Cleaners

Avoid exposing your surface to any of the following:

- Oven, grill, toilet bowl, furniture, or drain cleaners
- Paint and floor strippers, or tarnish removers
- Oil-based soaps and cleansers
- Battery acid or any other caustic substances

Immediately rinse the area with water if your surface is exposed to these types of products. Prolonged exposure may cause discoloration or damage to your surface.

Resistance to Heat

Your surface is heat resistant, not heat proof. We strongly recommend using trivets or hot plates to protect your surface from damage caused by sudden temperature changes, especially when using cooking units such as electric frying pans or crock pots. Never place hot cookware directly onto your surface.

Cutting

Never cut directly onto your surface, as it will result in residual metal knife marks. These are not scratches, and can be removed using the same steps for treating Stubborn Stains and Spills. We strongly recommend the use of cutting boards.

No Sealer Required

Do not apply sealers or polishes to your surface. They are not necessary and over time can make your surface appear dull and/or inconsistent.