



ULTRA
QUARTZ

CARE AND MAINTENANCE

In the realm of countertops, quartz takes the crown with its fantastic mix of natural quartz crystals and tough resin. Its reputation for being tough as nails and resistant to stains makes it a beloved choice among homeowners who appreciate both style and substance.

Now, thinking about cleaning might not sound like the most exciting task, but it's actually a breeze when it comes to keeping your quartz countertops looking stunning. It's all about preserving that timeless charm.

So, let's simplify things. Here's a practical guide to tackle different stains on your quartz surfaces. These helpful tips emphasize the importance of regular care and maintenance, ensuring your quartz countertops stay in tip-top shape and exude that timeless elegance you adore.

Basic Guidelines

- 1. USE CUTTING BOARDS:** Employ cutting boards when preparing meals to shield your quartz countertops from sharp knives and prevent unsightly scratches.
- 2. AVOID HEAVY IMPACT:** While quartz is durable, it's not indestructible. Prevent chips and fractures by refraining from dropping heavy objects, especially pots and pans directly onto the countertop. Be particularly cautious with hefty kitchenware.
- 3. USE TRIVETS AND HOT PADS:** Protect your quartz from extreme heat by placing trivets or hot pads beneath hot cookware. Sudden temperature changes can lead to thermal shock, potentially causing cracks
- 4. Be Mindful of Edges:** Quartz countertops are more susceptible to chipping along their edges. Avoid leaning on or placing heavy pressure on the edges. Treat them gently to prevent damage.

5. **Keep Sharp Objects Away:** Store sharp objects like knives and utensils with pointed tips away from the countertop's surface to minimize the risk of accidental scratching..
6. **CLEAN SPILLS PROMPTLY:** Promptly clean up spills to prevent staining. Acidic liquids can cause discoloration if left unattended.
7. **USE PROPER SUPPORT:** During installation, ensure that your quartz countertops have adequate support and are well-balanced. This prevents flexing or bending, which can lead to breakage over time.
8. **REGULAR MAINTENANCE:** Consistent cleaning and maintenance are key. Regularly inspect your countertops for minor chips or scratches and address them promptly to prevent them from worsening.
9. **AVOID ABRASIVE CLEANERS:** Steer clear of abrasive or harsh cleaners, as they can scratch the quartz surface. Stick to mild soap and water or pH-balanced cleaners when cleaning your quartz surfaces.
10. **PROTECT DURING RENOVATIONS:** If you're undergoing kitchen renovations or any construction work near your quartz countertops, take precautions to shield them from debris and heavy tools.

Simple guide for effective cleaning

1. **GATHER YOUR SUPPLIES:** To get started, make sure you have everything you need within reach. You'll want to have mild dish soap, water, a soft cloth, and a sponge ready to go. Optionally, you can use a bucket or a spray bottle for mixing the cleaning solution.
2. **SWIFT SPILL CLEANUP:** When spills or messes happen, don't procrastinate. Act quickly to clean them up. This swift response prevents the spills from drying and becoming stubborn to remove.
3. **MIX THE CLEANING SOLUTION:** Create your cleaning solution by adding just a few drops of mild dish soap to a bucket or a spray bottle filled with water. It's an uncomplicated mixture that works wonders.
4. **DAMPEN CLOTH OR SPONGE:** Moisten your chosen cloth or sponge with the cleaning solution. Be mindful not to saturate it too much, as excessive moisture can spread the mess around and create material deposits.
5. **CIRCULAR CLEANING MOTION:** Begin wiping the countertop using gentle circular motions. Start at the top and work your way down systematically. Don't forget to pay special attention to the edges of the countertop for a thorough clean.
6. **RINSE AND WRING:** After you've completed a pass with the soapy cloth or sponge, give it a quick rinse under clean water and wring it out.

7. **Secondary Wipe-down:** For that extra shine, run the clean, rinsed cloth or sponge over the countertop once more. This step is essential to ensure there's no lingering soap residue.
8. **DRY THOROUGHLY:** To finish up, dry the countertop using a clean, dry towel. This not only removes any remaining moisture but also leaves your countertop streak-free and looking polished.
9. **EXTRA CARE:** If you encounter stubborn stains, don't worry. You can mix a solution of water and a pH-balanced cleaner to apply gently. Wipe away the stain with a soft cloth, be cautious not to apply excessive force to avoid surface damage.

How to Clean Stains

- Most stains can be removed easily from quartz countertops with a mild soap and water solution.
- For stubborn stains, you can try using a commercial cleaner designed for quartz countertops.
- Test the cleaner in an inconspicuous area first to make sure it does not damage the surface.
- Rinse the countertop thoroughly with water after cleaning.

How to Clean Unusual Stains

GREASE: Wipe away the grease using a paper towel. Then, using a damp sponge along with some dish soap, wipe the area. After cleaning with water, dry off with a towel.

INK: For removing the ink, use an absorbent tissue. Following that, wipe the area by rubbing a cotton ball damped with some amount of alcohol. Rinse with water and dry with a soft cloth.

RED WINE: To absorb the red wine, use an absorbent towel. Then, mix equal volumes of white vinegar and water. Apply the solution with sponge and allow to settle for a few minutes, rinse with water and rub the area dry.

COFFEE: Using a tissue, blot up the coffee. Then, combine one part baking soda with two parts water and apply the mixture to the stain using a sponge. After allowing the solution to settle for a few minutes, rinse with water and rub the area dry.

How to Clean Spills and Splashes

- Wipe up spills and splashes immediately to prevent them from setting in.
- Use a mild soap and water solution to clean spills and splashes.
- Rinse the countertop thoroughly with water after cleaning.
- Buff the countertop dry with a soft cloth.

How to Maintain Corners And Edges

Ensuring the well-being of your quartz countertop's corners and edges is vital to preserve their beauty and strength. Here's how to go about it safely:

GENTLE CUSHIONING: Enhance the protection of your countertop by affixing soft, adhesive bumpers or corner guards to the edges and corners. You can easily find these at your local hardware store. They're designed to absorb any accidental impacts, minimizing the risk of unsightly chips or dents.

HANDLE WITH CARE: Be mindful when dealing with heavy objects like pots, pans, or kitchen appliances. Always set them down gently to prevent any unfortunate bumps or knocks that could result in chips or cracks along the countertop's edges and corners.

CUTTING BOARD ETIQUETTE: Make it a habit to use cutting boards for all your chopping and slicing endeavors. While quartz is resilient against scratches, it's wise to avoid exerting excessive force or using sharp knives directly on the surface, as these can cause gradual damage over time.

CAREFUL CLEANING: During your cleaning routines, exercise caution around the edges. Avoid abrasive pads or harsh chemicals, as they can harm the finish. Instead, opt for a mild, pH-balanced cleaner and a soft cloth to keep the edges looking pristine.

EXPERT ASSISTANCE: In case you spot substantial damage or chipping, it's wise to seek the expertise of a professional countertop installer or repair specialist. They can provide the necessary skill and knowledge to restore your countertop to its former glory.

Mistakes To Avoid When Cleaning Quartz Countertops

CHOOSE WISELY WHEN CLEANING:

It's important to choose carefully when it comes to cleaning your quartz countertops. Using strong chemicals like bleach and acidic cleaners can harm them, possibly resulting in damage and a loss of their natural shine. While vinegar is often thought of as an eco-friendly option, it's also acidic and can pose issues like etching on your quartz, so it's wise to be cautious.

RESILIENT AGAINST STAINS:

Quartz countertops are well-regarded for their ability to resist stains effectively. You can count on them to handle accidental spills, whether it's coffee, wine, acids, oils, soft drinks, or other common substances, with ease and minimal worry.

STRICTLY OFF-LIMITS:

While taking care of your quartz countertops, it's vital to stay away from specific substances. Never use Dichloromethane, hydrofluoric acid, sodium hydroxide (NaOH), caustic soda, or paint strippers under any circumstances. These should be avoided at all costs to ensure the well-being of your countertops. paraphrase and humanize the content.

CAUTION WITH BLEACH:

When it comes to using bleach it's best to use only, if necessary, especially for keeping your quartz countertops in top shape. Using bleach for extended periods (more than 2 hours) can potentially dull the shine of your quartz surfaces.

MIND THE PH LEVELS:

Exercise care when dealing with cleaning products that claim to have a pH level higher than 12 for your regular cleaning routine. Extended exposure (more than 12 hours) to these products could potentially dull the inherent beauty of your quartz countertops. So, it's important to be mindful of the products you use to ensure your countertops maintain their natural shine.

Initial Maintenance Instructions

- Before you begin cleaning, make sure the space has adequate ventilation. This aids in the drying of the floor naturally.
- Use a pH-neutral cleaning solution and dilute according to the instructions provided by the company.
- Dampen a mop with the cleaning solution but avoid oversaturating the floor.

- If you find stains or spots, soak it for 5 to 10 minutes if they are obstinate. Later, mop up any excess wet.
- For sheet vinyl surfaces, Use a scrubber drier or a rotating equipment with a blue or red pad (like a 3M pad). Avoid using black or brown pads.
- Rinse the floor with clean water and allow it to air dry fully After using the machine, before letting foot traffic.
- When performing normal cleaning, mop with a moist microfiber pad.
- After cleaning extremely filthy areas, make sure to completely dry the floor.
- You can use a moist microfiber pad or mop for smaller regions or spot cleaning. Dilute the cleaning solution as directed, rinse well, and make sure the floor is totally dry before walking on it.

Regular Maintenance Instructions

- If you spill something, try to wipe it up as soon as possible to avoid stains or moisture getting into the joints where the parts attach.
- Clean up particles or grit daily to prevent scratches caused from foot traffic.
- When mopping, use a microfiber pad at least once a week.
- When preparing a cleaning solution, use the company's suggested dilution ratio.
- You might have to take additional care in cleaning those tough or stubborn stains in intricate spots.
- If your flooring has a brushed surface (a matte appearance), keep in mind that smudges, fingerprints, and water spots may be more visible, so prepare to devote additional attention to it.
- Harsh abrasive cleansers and scrubbers should be avoided as they can damage the surface.
- Avoid using cleaning pads that aren't designed for nonstick cookware, as they might create scratches on the floor.

Care and Maintenance of Quartz Countertops with Silica Warning

Quartz countertops are not only stunning but also incredibly durable. However, it's crucial to stay informed about the presence of crystalline silica in quartz materials. This naturally occurring mineral can become a concern when working with quartz countertops, as it can produce fine silica dust during cutting or modifications. Prolonged exposure to this dust poses significant health risks, including the potential for lung diseases. Therefore, it's paramount to prioritize safety while caring for your quartz countertops.

Here's a guide on how to maintain your quartz countertops while keeping silica safety in mind:

SILICA DUST PRECAUTIONS: If you're planning any alterations to your quartz countertops, like installation or repairs, it's essential to take these precautions to minimize silica dust exposure:

- Utilize tools that come equipped with effective dust collection systems to capture and contain the dust.
- Prioritize safety by wearing the appropriate personal protective equipment (PPE), which includes a dust mask or respirator, safety glasses, and gloves.
- Opt for wet cutting or grinding methods whenever possible, as they significantly reduce dust generation.
- Ensure proper ventilation in the work area to disperse any dust that may be produced.

POST-MODIFICATION CLEANUP: After any modifications to your quartz countertops, it's crucial to conduct thorough cleaning of the workspace and tools to eliminate any accumulated dust. A vacuum cleaner equipped with a HEPA filter is an excellent choice for effective dust removal.

REGULAR INSPECTION: Make it a habit to routinely examine your quartz countertops for any signs of wear, damage, or areas of concern such as chips or cracks. Addressing these issues promptly will help maintain the countertop's appearance and integrity.

SEEK PROFESSIONAL ASSISTANCE: For more extensive countertop modifications that carry a higher risk of silica dust generation, consider enlisting the expertise of professionals who possess the necessary knowledge and equipment to safely control dust exposure.

By following these guidelines and taking silica safety into account, you can continue to enjoy the elegance and durability of your quartz countertops while prioritizing the well-being of your household.