



# QUARTZITE

## CARE AND MAINTENANCE

In the realm of natural stones, quartzite is known for its inherent strength and natural beauty. Its reputation for being more durable than granite and resistant to stains makes it a beloved choice among homeowners who seek both style and functionality.

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 quartzite surfaces. These helpful tips emphasize the importance of regular care and maintenance, ensuring your quartzite surfaces stay in tip-top shape and exude that timeless elegance you adore.

## Basic guidelines for Maintaining Quartzite Countertops:

### **USE CUTTING BOARDS:**

Use cutting boards for cutting to protect your quartzite countertops from scratches.

### **AVOID HEAVY IMPACT:**

Even though quartzite is durable, it is not indestructible. Prevent chips and fractures by refraining from dropping heavy objects. Be careful while moving hefty objects.

## **USE TRIVETS AND HOT PADS**

While quartzite is heat resistant. Protect your quartzite from intense heat by placing trivets or hot pads under hot cookware. Abrupt fluctuations in temperature have the potential to induce thermal shock, which may result in the development of cracks.

## **BE MINDFUL OF EDGES:**

Avoid leaning on or placing heavy pressure on the edges as intense pressure can cause chipping around the edges. Treat them gently to prevent damage.

## **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.

## **CLEAN SPILLS PROMPTLY:**

While quartzite is resistant to stains. It is better to promptly clean up spills to prevent staining. Acidic liquids can cause discoloration unattended.

## **USE PROPER SUPPORT:**

During installation, ensure that your quartzite countertops have adequate support and are well-balanced. This prevents flexing or bending, which can lead to breakage over time.

## **REGULAR MAINTENANCE:**

Simple cleaning and maintenance are adequate for quartzite surfaces. Always inspect your countertops for minor chips or scratches and address them promptly to prevent them from deteriorating.

## **AVOID ABRASIVE CLEANERS:**

Avoid using abrasive or harsh cleaners, as they can scratch the quartzite surface. Stick to mild soap and water or pH-balanced cleaners when cleaning your quartzite surfaces.

## **PROTECT DURING RENOVATIONS:**

If you want to do kitchen renovations or any construction work near your quartzite countertops, take precautions to protect them from debris and heavy tools.

# How to Clean Unusual Stains

## **GREASE:**

You can use a paper towel to remove grease. Then, using a damp sponge along with some dish soap, wipe the area. After cleaning with water, dry off with a towel.

## **INK:**

In order to remove the ink, use an absorbent tissue. Then wipe the area by rubbing a cotton ball dampened 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 a 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 Maintain Corners And Edges

Ensuring the well-being of your quartzite countertop's corners and edges is important 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 quartzite 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.

## **PROFESSIONAL ASSISTANCE:**

In case you spot excessive 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 Quartzite Countertops

## **CHOOSE WISELY WHEN CLEANING:**

It's important to choose carefully when it comes to cleaning your quartzite 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 quartzite, so it's wise to be cautious.

## **RESILIENT AGAINST STAINS**

Quartzite 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 quartzite 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.

## **CAUTION WITH BLEACH:**

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