



COUNTERTOP CARE & MAINTENANCE

Granite

Daily Preventative Care: Use coasters under the contents of all drinks, especially those that contain alcohol or citrus juice. There are a lot of everyday food and drinks that contain acids that may etch or possibly dull the surface of your granite. Also use placemats under china, ceramics, silver or other kitchen items that can scratch the surface of your granite. Use a cutting board during all food preparation. All granite contains internal fissures that have the potential for cracking if excessive force is placed on them. DO NOT put excessively heavy items on your countertop and DO NOT stand or sit on the countertop. Clean up spills of any substance immediately.

Heat Damage Prevention: Although granite is highly heat resistant, excessive heat can cause your granite to crack. You should take precaution and use trivets or mats under all hot dishes, pots, etc.

Day to Day Cleaning: For daily cleaning use warm soapy water or a stone cleaner. DO NOT use abrasive cleaners, all cleaners must be non-abrasive. DO NOT use products that contain lemon juice, vinegar, ammonia or other acids. Please note that using too much cleaner can leave streaks in your countertop. After cleaning rinse the countertop with water and dry with a soft cloth.

Sealing: Required on a yearly basis. Sealer can be purchased at your local home improvement store.

Q-Quartz

Daily Preventative Care: Avoid excessive force or pressure because that may mar or chip the surface. DO NOT cut directly on your countertop, use a cutting board. DO NOT put excessively heavy items on your countertop and DO NOT stand or sit on the countertop. DO NOT use chlorine-based products. DO NOT use degreasing agents such as those used in oven cleaners. Also use placemats under china, ceramics, silver or other kitchen items that can scratch the surface of your quartz countertops.

Heat Damage Prevention: Q™ is scorch resistant and under normal conditions is not affected. Always use a trivet or hot pad between Q and any heat generating device including but not limited to crock pots, deep fryers, hot pots and pans or electric skillets. Sudden or rapid change of temperature or sustained heating, especially near edges and cut outs, may create enough thermal expansion energy to cause your countertop to crack. Damage caused by thermal expansion is not covered under the Q warranty.

Day to Day Cleaning: For every day cleaning use a soft sponge or dishcloth with warm water. For stubborn or greasy clean-ups use a gentle liquid cleaner like Mr. Clean, 409, Simple Green, Fantastic etc. or ordinary dish washing detergent e.g. Palmolive with warm water and a "White Scotch Brite". Never use red or green Scotch Brite on Q as they contain aluminum oxide (the same abrasive in sand paper) and may dull Q's finish. Do not use abrasive cleaning agents such as regular Comet and Ajax. If needed, Bon Ami and Bar Keepers Friend are both approved non-abrasive cleaning powders that will clean without affecting Q's finish. Though most common household cleaners have no effect on Q, never allow your Q™ countertop to come in contact with drain cleaners, paint strippers or products containing Hydrofluoric acid, Methylene chloride, Trichloroethylene or any product with a very high or very low PH. These types of chemicals may etch or discolor the surface of Q.

Sealing: There is no need to seal your Q countertop.