



ENGINEERED QUARTZ PRODUCTS GENERAL GUIDELINES

REGULAR CLEANING

- Clean Mstone® quartz countertops with a sponge or soft cloth using water mixed with a mild detergent. Rinse thoroughly after cleaning to remove detergent residue and dry.
- Quartz is stain resistant when exposed to liquids such as wine, vinegar, soda, coffee, tea, lemon, fruit, and vegetable juices. It is wise to dilute and wipe the surfaces of liquids as quickly as possible.

STAINS AND DRIED SPILLS

- Stubborn stains or dried spills may be addressed with common non-abrasive low pH household cleaners similar to Soft Scrub Liquid Gel.
- Do not use an abrasive pad, as it may scar the surface.
- To remove adhered material or dried residue, it may be necessary to first scrape the material free of the surface using a plastic putty knife.
- Rinse thoroughly after cleaning to remove cleaning agent residue and dry.
- Avoid exposing quartz surfaces to chemicals with a high pH, including bleach, strippers, tarnish removers, stove-top, porcelain, and furniture cleaners. Should inadvertent contact occur, immediately and thoroughly dilute the area with water to neutralize any chemical interaction and clean the area as described above.

CAUTIONS

- Quartz surfaces are heat resistant but can be damaged by rapid temperature change, particularly near the edges. Do not directly place hot cookware on a bare quartz surface. Use hot pads to ensure adequate protection.
- Quartz is scratch resistant but will scar if knives or sharp objects are used directly against the surface. The use of cutting boards is strongly recommended.

MAINTENANCE

- Quartz is very dense and non-porous. Using penetrating sealants is not recommended, as is sometimes the case with natural stone product. Likewise, the application of waxes or polishes is discouraged.