

Maintenance and Care Guide for Quartz Countertops

Quartz countertops are a popular choice because they're durable and, as you've heard, very low-maintenance. However, a little know-how is essential to keep them looking their best. The core of proper care is gentleness: most of the time, all you need is mild dish soap, warm water, and a soft cloth.

Here is your complete guide to caring for quartz countertops.

➤ Daily Care: The Simple Routine

For daily cleaning, you don't need any special products. Just follow these steps:

1. **Wipe Down:** Use a soft sponge or microfiber cloth with a few drops of mild dish soap and warm water.
2. **Rinse:** Wipe again with a clean, damp cloth to remove any soap residue, which can cause cloudiness over time.
3. **Dry:** Immediately dry the surface with a clean, dry microfiber cloth to prevent water spots and streaks.
4. **Tackle Spills Immediately:** Quartz is stain-resistant, but letting spills sit, especially from things like red wine, coffee, or oil, can make them harder to remove. The best strategy is to **blot** spills with a soft cloth immediately, rather than wiping, to avoid spreading them.

➤ The "Don't" List: What to Avoid

While quartz is tough, certain things can damage its finish permanently. Here's what to keep away from your countertops:

1. **Abrasive Cleaners & Pads:** Never use steel wool, scouring pads, or abrasive powders (like Comet or Ajax). They will scratch the surface, dulling its shine.
2. **Harsh Chemicals:** Avoid products containing bleach, ammonia, oven cleaner, or drain cleaner. Also avoid using undiluted vinegar or lemon juice, as their acidity can break down the resin binders in the quartz over time.
3. **High Heat:** Do not place hot pots, pans, or baking sheets directly on the countertop. Even though quartz is heat-resistant, direct or prolonged heat can cause thermal shock, leading to cracks or discoloration. Always use trivets, hot pads, or silicone mats.
4. **Sharp Objects:** Never cut directly on the countertop. Always use a cutting board to prevent scratches and also to protect your knives.
5. **Nail Polish Remover:** Acetone-based products can soften and damage the resin in quartz.

➤ Stain Removal Guide by Type

For the occasional stubborn mark, here’s how to tackle it safely:

- 1. **General & Food Stains:** For most spills, a paste of **baking soda and water** works wonders. Apply it to the stain, let it sit for 10-15 minutes, then gently scrub and rinse. You can also try a non-abrasive cleaner like **Bar Keepers Friend**, but use it only on the spot and rinse thoroughly.
- 2. **Oil & Grease Stains:** Use a **degreasing dish soap** (like original blue Dawn). Apply a small amount directly to the stain, let it sit for a few minutes, then gently scrub and rinse.
- 3. **Dried & Sticky Residue:** Gently scrape off the residue with a **plastic putty knife** or an old credit card. Avoid metal tools which can scratch the surface.
- 4. **Ink & Permanent Marker:** Dampen a soft cloth with **70% isopropyl alcohol** and gently rub the stain.
- 5. **Hard Water Spots:** These are common mineral deposits from dried water. Clean them with a 50/50 solution of **white vinegar and water**, but rinse the area thoroughly with warm water afterward to prevent the acid from damaging the resin. A non-abrasive gel cleaner like **Soft Scrub Liquid Gel** is also effective.
- 6. **Nail Polish:** Use an **acetone-free nail polish remover**, as standard remover can damage the resin. Gently blot the spill to lift it.

➤ **Long-Term Protection & Maintenance**

- 1. **No Sealing Required:** Unlike granite, quartz is non-porous and never needs to be sealed. Do not use any sealers, polishes, or waxes.
- 2. **Professional Refinishing:** Deep scratches or heavy wear over many years can sometimes be repaired by a professional who can refinish the surface.

➤ **Quick Reference: Do's & Don'ts**

✓ DO Use	✗ DON'T Use
Mild dish soap & warm water	Bleach or ammonia-based cleaners
Soft microfiber cloths & non-abrasive sponges	Abrasive pads (steel wool, scouring pads)
Plastic scraper for dried-on messes	Vinegar, lemon juice, or other acidic cleaners
Trivets & hot pads for all hot cookware	Placing hot pots or pans directly on the surface
Isopropyl alcohol (70%) for ink stains	Nail polish remover or acetone
Cutting boards for all food prep	Cutting or chopping directly on the countertop

➤ Summary

The key to keeping quartz beautiful is simple: gentle, consistent care. Use a soft cloth with mild soap and water, clean up spills quickly, always use a trivet for hot items, and a cutting board for knives. By avoiding harsh chemicals and abrasive tools, your countertops will retain their like-new appearance for years to come.

If you have a specific stain you're dealing with or another question about caring for your countertops, feel free to ask.