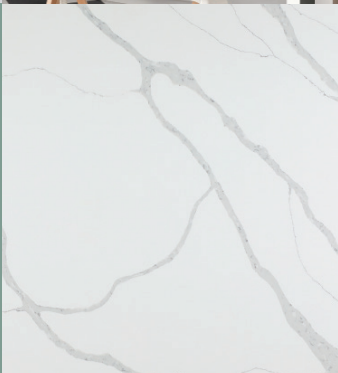


Wipe up spills immediately. For stubborn spills & marks use Akemi Quartz Intensive Cleaner.

Use trivets or hot pads under pots & pans.



# DO'S & DON'TS



Use products that contain acids & alkalis like bleach, vinegar, glass cleaners or other household cleaners.

Use strong abrasive cleaning products.

Put electric frying pans, slow cookers or roaster ovens directly on the surface.

Use stone or hard materials directly on your countertops unless they rest on rubber, felt or some other kind of soft pad.

Use Quartz in external areas in direct sunlight.

Sit or stand on your countertops.



## WHAT IS QUARTZ?

Quartz is an engineered stone comprised of three main ingredients: particles of mineral quartz, resins, and pigments added for some color. It's simply granite that's been crushed and "mixed together" for consistent pattern and movement.

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FREQUENTLY ASKED QUESTIONS

QUARTZ  
ENGINEERED STONE





## CARE & MAINTENANCE

Quartz is virtually maintenance free and can be cleaned with ease. Common household spills such as tea, coffee, lemon juice, soda, fruit, vegetable juice, olive oil or grease spills, are easily removed. Some Quartz colors and finishes (like honed, matte, etc.) are more sensitive to grease or fingerprints and may require care during routine cleaning.



### PRECAUTION

Quartz countertops are very hard, but not flexible; therefore, concentrated weight at any given point may cause it to crack.



### SUNLIGHT EXPOSURE

Continuous exposure to direct sunlight could alter the color of the Quartz surface. With constant exposure to UV rays, light colors turn yellow and dark colors fade.



### HEAT TOLERANCE

A Quartz surface is heat resistant, but not heat proof. It can withstand exposure to normal cooking temperatures from pots, pans and dishes without being damaged. But sudden and rapid change of temperature, especially near the edge, can damage or crack the surface due to thermal shock. It is recommended, however, to use trivets or hot pads, especially when using cooking units such as electric frying pans, slow-cookers, or roaster ovens & not place hot pots, pans and dishes directly on the surface.



### SCRATCHES

Quartz surfaces are relatively hard to scratch but it can still occur. Diamonds and certain stoneware dishes containing rough silica can scratch your countertops. Pizza-stones will scratch if they are spun around while cutting. Stone cutting boards are not recommended unless they have protective pads.

For routine cleaning, use a damp cloth or paper towel and if necessary, a small amount of mild soap. Once clean, rinse and dry surface thoroughly.

For stubborn or dried spills, use a nonabrasive cleaning pad such as a white 3M Scotch-Brite™ scrub pad combined with a small amount of mild soap or specialized stone cleaner, let soak for 5-15 minutes before scrubbing.

Avoid exposing Quartz to chemicals and solvents, especially paint removers or furniture strippers containing trichlorethane or methylene chloride. Nail polish remover, bleach or cleansers that contain bleach or bluing agents, and permanent markers or inks may permanently damage the surface. If any of the substances listed above come into contact with Quartz, rinse the exposed surface immediately and thoroughly with plenty of clean water. While casual exposure to alkaline materials will not damage Quartz, highly alkaline (high-pH) cleansers are not recommended when cleaning Quartz.