

# Wilsonart® Quartz

## Care & Maintenance

### Introduction

Wilsonart® Quartz surfaces are non-porous, formulated to stand up to the harshest environments and do not require sealing. They are highly resistant to chemicals, stains, heat, and moisture.

### Cleaning

For everyday cleaning, simply wipe your Wilsonart® Quartz countertop with a soft cloth, soap, and water. A mild household cleaner such as Windex®, Green Works® or 409® are acceptable. After cleaning, wipe the surface completely dry to avoid streaks. Spills should be wiped up immediately.

Some patterns come with a natural matte finish, and like any matte finish can smudge, show fingerprints and other marks are more visible than on a polished finish and may require more routine cleaning.

Abrasive pads and powders can damage the finish of the surface. To avoid dulling the Wilsonart Quartz surface, use non-abrasive cleaners, pads, and sponges. **DO NOT USE:** bleach, oven cleaners and abrasive pads or powders (i.e. Ajax®, Comet®, etc.).

### Heat

Wilsonart® Quartz is extremely heat resistant and can take temperature changes that most other surfaces cannot. However, all surfacing can be damaged by extreme temperature changes, both prolonged and sudden. Wilsonart recommends the use of trivets or hot pads when placing hot skillets, pans or other heat generating kitchenware on the surface. **DO NOT** place hot cookware directly on any Wilsonart Quartz surface.

### Chemicals

Wilsonart® Quartz surfaces are very stain resistant. However, we recommend avoiding high pH cleaning products as they can damage the sheen of the surface. If your surface happens to be exposed to any potentially damaging products, rinse with water immediately to mitigate the effects of any strong chemical or solvent.

### Physical Abuse

Wilsonart® Quartz surfaces are more durable than most surfaces available today. These surfaces are very resistant to cracks, scratches, impact and stains. But they are not scratch-proof so take care when using sharp objects near the counter-top. Like any surface, excessive pressure on the surface with a sharp object can damage it. Cutting boards are always recommended when preparing food.