

Engineered Quartz Care

Mont Quartz Surfaces require simple maintenance. Because Mont Quartz is comprised of high quality natural quartz and advanced polymers, it is durable, scratch resistant and resists stains. The product does not require sealants or waxes and meets stringent sanitation requirements for restaurants and kitchen surfaces.

Everyday Care

On a routine basis, simply wipe the surface using a clean, soft cloth or sponge with a mild dish-soap diluted in warm water. Afterwards, thoroughly rinse with clean water and dry with soft cloth or paper towels to prevent spotting. For best results, clean liquid spills and dried foods as soon as possible.

Stubborn Stains and Marks

Apply a non-abrasive household cleaner and rinse to remove residue. For dried liquids, foods and any harden marks, remove by gently scraping the surface with a plastic putty knife or a non-abrasive Scotch-Brite® pad and then use a damp cloth to lift any residual stains and marks. NEVER use Methylene Chloride or cleaners containing any alkaline materials.

Heat

Mont Quartz is heat resistant. You should use a hot pad or a trivet with rubber feet to help protect the surface.

Scratches

Mont Quartz is highly resistant to scratching. However, to avoid damage, refrain from using knives, screw drivers and other sharp objects directly on the surface. Never cut or chop directly on the surface. Always use a cutting/chopping board when preparing foods.

Lightly scrub surface in a small circular motion with a wet sponge and an abrasive cleanser over stain or scratch. Darker colors tend to require more attention than lighter colors. Scrubbing too aggressively may actually reduce the gloss level.

Chemicals

- Avoid using cleaners that contain bleach or an abrasive formula.
- Avoid using cleaners that contain Pine Oil – without very thorough rinsing, these products may leave behind a stubborn residue. The pine oil will attract and hold dirt on the surface, eventually reducing the cleanliness of the surface and affecting its appearance.
- Avoid using highly aggressive cleaning agents such as oven/grill cleaners and dishwasher polishing agents that have high alkaline/pH levels (pH 8.5 or higher).
- Avoid using abrasive scrubs and cleaners that contain either soft or hard abrasive particles.
- Avoid using cleaners that contain xylene, toluene, potassium hydroxide or caustic soda.
- Avoid exposing the quartz surface to strong chemicals such as paint removers and furniture strippers containing trichlorethane or methylene chloride.