



Tips for Maintaining Countertops

Natural Stone (Granite)

- Clean with soap or granite cleaner.
- Do not use harsh or abrasive chemicals to clean stone. This can cause etching and discoloration.
 Stay away from products that contain lemon, vinegar or other acidic properties. If any of these products come in contact with your vanity, rinse immediately and clean the area with a PH Neutral cleaner such as a mild dishwashing detergent.
- Spray-on sealers are easy to use and available at most home improvement stores. Follow manufacturer's instructions for specifics. Simple steps include: clean surface, spray on product in small area and wipe off.





- Bleach
- Scotch Brites
- Vinegar
- Acids or abrasives
- Products containing aluminum oxide
- Hot pans directly on the surface



Quartz

- For every day cleaning, use a soft sponge or non-abrasive dishcloth with warm water (note: clean potentially staining substances immediately)
- For stubborn or greasy clean-ups, use a PH-neutral liquid cleaner or an ordinary dish washing liquid with warm water applied with a soft sponge or dishcloth
- There is no need to seal your quartz countertops (unlike natural stone products, like granite, that have porous surfaces)
- Always use a trivet or hot pad between your quartz and any heat generating device (including but not limited to crock pots, deep fryers, hot pots and pans or electric skillets)

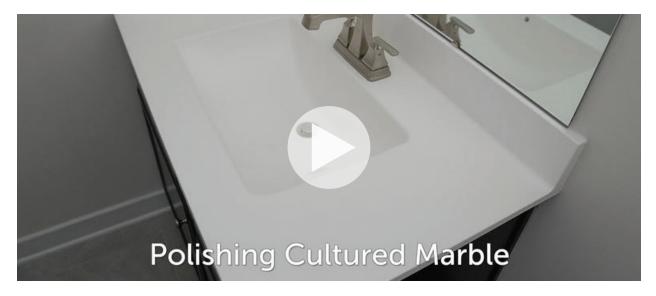
- Abrasive sponges that contain aluminum oxide (the same abrasive in sand paper)
- Acids or abrasive cleaning products and tools. Avoid contact with drain cleaners, paint strippers, acetone or products containing Hydrofluoric acid, ammonia, methylene chloride, trichloroethylene or any product with a very high or very low PH
- Hot pots or pans directly on the surface

Cultured Marble

- For every day cleaning, use a soft sponge or non-abrasive cloth with warm water (note: clean potentially staining substances immediately to prevent from seeping in)
- A mild soap, like ordinary dish washing liquid, can be used for more stubborn clean-ups with warm water and applied with a soft sponge or non-abrasive cloth

- Acidic or abrasive cleaners and tools
- Cleaners containing bleach or aluminum oxide can damage the finish







Laminate

- When it comes to cleaning laminate countertops, less is more. Using harsh cleaning products and tools can permanently dull, scratch or discolor the surface and make the material more susceptible to staining in the future
- For every day cleaning use a soft sponge or non-abrasive cloth with warm water
- A mild soap, like ordinary dish washing liquid, can be used for more stubborn clean-ups with warm water and applied with a soft sponge or non-abrasive cloth

- Abrasive pads like scouring powders, steel wool, Scotch-Brite and sandpaper
- Abrasive cleaners like scouring powders, Ajax, Comet or Magic Erasers
- Acidic or Alkali based cleaners like ceramic cooktop cleaners, oven cleaners, rust removers, lime scale removers, tub and tile cleaners