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KSTONE Quartz General Care and Maintenance

KSTONE Quartz is very dense and nonporous, which makes for a good work surface that is very easy to clean and maintain. Simple steps are needed to keep your KSTONE Quartz surface looking great and new for a long time.

For normal cleaning, use only soap and water or mild detergent, rinse thoroughly after cleaning and dry with soft cloth or paper towel. We recommend a thorough cleaning of your KSTONE Quartz products on a weekly basis.

For stubborn spots, instead of mild detergent, apply common, non-abrasive household cleaners, directly on damp, moisten soft cloth or non-abrasive sponge and wipe the surface. To avoid dulling the surface's shine, make sure use a non-abrasive cleaner, and rinse off thoroughly with water.

For dried spills, first carefully scrape away the excess material with a plastic putty knife and then soak the spots of residual dirt by warm water to soften it before apply cleaning. Use only non-abrasive pads to clean tougher dirt as abrasives can damage the finish/sheen of your countertops.

We recommend using cleaning products between ph 5-8, as products outside this range may damage the surface. Avoid contact of strong, harsh chemicals on your countertops including but not limited to paint removers/strippers, bleaches, batteries, pipes cleaner, oven grill cleaners etc. As with any surface, KSTONE Quartz can be permanently damaged by exposure to strong chemicals and solvents. If your surface accidentally exposes to any potentially damaging products, rinse immediately with water to neutralize the effect.

KSTONE Quartz surface is extremely hard and resistant to cracks, scratches and stains. However, all stone can be damaged by excessive force and/or pressure from objects, and no stone is chip-proof. The use of a cutting board is always recommended. Avoid using knives or screwdrivers directly on the surface.

KSTONE Quartz is structurally heat resistant. However, any stone material can potentially be damaged by sudden and rapid temperature changes, especially near the edges. Do not put hot cookware directly on the KSTONE Quartz surface, and using hot pads or trivets is always recommended when setting down hot pans or cooking plates on your countertop surface.