

## CARE & RECOMMENDATIONS

### Quartz countertops

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Thank you for choosing Granit Plus for your countertops. We invite you to carefully read the following instructions so that you may make the most of your new purchase. Please feel free to contact us if you need additional information.

- 1) Remove the plastic film that protects the surface of your countertops:
  - a. Remove any glue residue (ring marks) with a soft cloth dipped in rubbing alcohol.
- 2) Clean the entire surface with a mix of water and gentle liquid soap (ex: dishwashing liquid) or the **# N323 cleaner** (sold at our showrooms or head office).
  - a. Option 1: Fill a 500ml spray-bottle with water then add a few drops of dishwashing liquid and mix. Spray the countertops with this solution and wipe with a damp cloth to remove any smears or stains.
  - b. Option 2 : Spray the **#N323 cleaner** directly onto the surface and wipe with a damp cloth. Wipe dry with dry cloth.

#### NORMAL CARE :

Use the **# N323 cleaner** or a mix of water and gentle liquid soap (ex.: dishwashing liquid).

Fill a 500ml spray-bottle with water then add a few drops of dishwashing liquid and mix. Spray the countertops with this solution and wipe with a damp cloth to remove any smears or stains.

#### SUPERFICIAL FOOD STAINS :

Use a mixture of one part of water for **one part of bleach** or **rubbing alcohol** (undiluted). Soak a clean white cloth in the solution and place on the stain. Let stand for **5 – 10 minutes**, wipe clean, rinse and dry. For tougher stains, let stand throughout the night.

#### Warning :



The use of abrasive products<sup>(1)</sup> or utensils such as scouring powder, scouring pad, harsh detergents or commercial cleaning products could damage the polish of your countertops.

Also avoid ammonia<sup>(2)</sup> or oil-based (petroleum) products or containing lemon<sup>(3)</sup> and/or vinegar<sup>(3)</sup>.

**The use of such products could permanently damage your countertops and such damages are not covered by any warranty.**

<sup>(1)</sup> Ex.: Vim, Mr. Clean Magic Eraser, S.O.S. soap pads, etc.

<sup>(2)</sup> Ex. : All glass cleaners (Windex, Ajax, Spic & Span, etc...)

<sup>(3)</sup> Ex.: Organic cleaners or homemade or commercial all-purpose cleaners

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#### OTHER RECOMMENDATIONS :

1. Avoid chopping food directly on your quartz countertops it will cause scratch or blade marks as well as dull your knife blades. Use a cutting board.
  - a. Quartz countertops can rarely be repolished to remove scratch marks. **Such damages are not covered by any warranty.**
2. Hot glass dishes (ex : pyrex bakeware, corning ware, etc.) placed directly onto granite countertops will break. Use a trivet.
3. According to quartz fabricators, their products can withstand up to 350°F heat. Regardless, we recommend that you place a trivet under any casserole dish or pot and pan just removed from the oven or stovetop. **Damages caused by a hot dish are not covered by any warranty.** °