DESIGN SURFACES

COUNTERTOP CARE & MAINTENANCE

GRANITE + QUARTZ / OWNER REFERENCE GUIDE

Keep your surfaces beautiful for years to come.

Simple cleaning habits and material-specific precautions help protect your investment.

01 DAILY CLEANING

GRANITE - Wipe with a soft cloth or sponge using warm water and mild dish soap. Rinse and dry to reduce water spots.

QUARTZ - Use mild dish soap with warm water or a non-abrasive cleaner and a non-scratch cloth.

02 STAIN PREVENTION

GRANITE - Wipe up oils, wine, coffee and acidic spills promptly; sealed stone can still stain.

QUARTZ - Highly stain-resistant, but strong dyes, inks and solvents can discolor the surface.

03 HEAT + IMPACT

BOTH - Always use trivets or hot pads for hot pots, pans and slow cookers.

Avoid heavy impacts, especially along edges and corners.

04 FOOD PREP

BOTH - Use a cutting board when chopping and slicing.

Cutting directly on the surface can mark stone, damage quartz resin and dull knives.

05 SEALING

GRANITE - Periodic sealing may be needed (often about annually, depending on stone and sealer).

QUARTZ - No sealing is required.

06 PRODUCTS TO AVOID

BOTH - Avoid abrasive pads, scouring powders, oven cleaners, paint removers and strong degreasers.

GRANITE - Avoid vinegar, lemon and other acidic cleaners.

EXTRA CARE TIPS

Granite: For difficult stains, ask about an appropriate natural-stone poultice. For sealing, consult the stone/sealer guidance.

Quartz: For dried-on residue, use a plastic scraper gently. Clean spills promptly and avoid prolonged high heat.

Questions about care or service? service@designsurfacesmi.com