



Cleaning and Maintenance Natural Stone

Natural Stone is a durable material that is virtually maintenance free and requires very little care. By following some guidelines below, your countertops will last a lifetime while retaining its natural beauty and appearance.

Sealing:

All natural stone should be sealed with a penetrating sealer. McKenzie Stone & Tile will seal your stone countertops at the time of installation with StoneTech Heavy Duty Sealer. This aids in the prevention of staining and bacterial growth. Sealer does not guaranty that staining will not occur, but will increase your time for cleanup before it breaks through the sealer. We recommend that you perform a simple test that will show if your countertop is ready for a maintenance sealer. Sprinkle water drops on the countertop, the water should bead on the surface. If it does not bead, it's time to reseal. Sealers should be pH-balanced or neutral. Ask your project coordinator about sealers available in our showroom that are appropriate for your stone.

Cleaning:

Clean your stone countertops with cleaners that are pH-balanced or neutral, or mild liquid dish soap and warm water. When cleaning with the dish soap solution, be sure to rinse surface thoroughly. To avoid water streaks, make sure that you wipe completely dry with a soft cloth. Do not use common household cleaners, or anything containing lemon or vinegar. To clean lime build up around your faucets, do not use lime removal products; gently scrape the lime off with a straight razor. We carry StoneTech Revitalizer Cleaner and Protector for daily or weekly use. This product contains a topical sealer as well to help aid in protecting the penetrating sealer.

Stains:

The best way to avoid a stain is to quickly blot the spill with a paper towel or soft cloth immediately, (do not wipe, this will only spread the spill). Flush area with warm water and mild liquid dish soap, rinse several times. Dry area thoroughly with a soft cloth; if necessary, repeat the process. The biggest culprit for staining is cooking oil or oil based products. Make sure not to store bottles of oil directly on your granite. If the stain remains, contact our office for more information on how to remove it.



Cleaning and Maintenance Engineered Quartz

One of the biggest reasons people decide to go with engineered stone or quartz surfacing for a kitchen countertop is that they are durable and easy to care for. Engineered quartz is a nonporous material and does not require sealing, unlike its natural stone counterpart.

Routine cleaning of quartz surfacing can be accomplished with only a damp cloth and a mild detergent. Other commercial cleaners safe for use are mild spray cleaners such as glass and surface cleaner.

It is recommended to stay clear of bleach, acid-based cleaners, high alkaline cleaners and solvents. While they will not destroy the durability of the quartz, they can harm the polish and luster. If any of these substances do come into contact with the surface, thoroughly rinse with water as soon as possible.

With engineered marble, etching and staining are a very real danger. Engineered quartz however, is much more resistant but it is advised that spills or drops of the usual high-staining liquids such as coffee, tea, fruit juice, vinegar or wine be wiped up right away.

For hard to remove or dried spills, a non-abrasive scrub pad with a mild detergent will generally clean up the surface. Specialized stone cleaners can also be used. Although countertops made of quartz surfacing will generally have seams (particularly in long runs of counter space), the seams should be tight and inconspicuous. That said, any seam can be a potential place for bacteria build-up and care should be given to keeping seams clean, just as with granite, laminate or other countertop materials.

Quartz surfacing is highly heat resistant and short-time exposure will usually not damage or scorch the surface, although extreme temperatures or prolonged exposure to high heat may. A small open flame such as a cigarette or match may not leave a trace. However, sudden extreme temperature changes can compromise the integrity of the surface and as with all kitchen countertops, a trivet or other insulation should always be used for hot pots and pans.

The scratch resistance of quartz surfacing is among the best, but it is still not scratch proof. A deliberate or accidental cut from a knife blade can mar the surface and it is not recommended that cutting be done directly on the countertop but on a cutting board.

The durability of engineered quartz is said to be more than twice that of natural granite, but chipping can still occur from a heavy impact. Quartz is also very difficult, if not impossible, to repair, just as natural stone, and highly damaged surfaces will need to be replaced. However, because quartz surfacing is uniform in appearance and color, replacement sections of countertop can often be exactly matched.

Without subjecting engineered quartz countertops to extreme abuse and keeping them clean, they can easily last a lifetime and retain their polish.