

Quartzite Care & Maintenance

Quartzite is different from granite in that quartzite is a metamorphic rock that is formed when sandstone has been put under deep pressure; whereas granite is an igneous rock that was formed from molten lava that has solidified and crystallized. Quartzite usually has the look of marble but it is more durable than marble.

Here are a few basic tips for quartzite countertop cleaning and care:

- Clean up spills immediately--especially oil and acidic foods, such as tomato sauce, wine, coffee, fruit juice and soda.
- Products specifically made for cleaning natural stone are recommended for everyday cleaning.
- If stone cleaners are not available, use a damp sponge or microfiber cloth with warm water and mild dish soap to clean spills and loosen dirt. Repeated use of dish soap could cause residue to build up and diminish the stone's shine. Cleaning products with ammonia, vinegar, and bleach can break down the sealer over time, and are not recommended.
- Use a hot pad or trivet under very hot pots or pans when placing them on the countertops. Use a coaster or placemat for drinks and plates to prevent accidental spills on the quartzite.
- Using a knife directly on your countertops can damage the knife, and possibly affect the coverage of the sealer. A cutting board should be used to prevent the sealer from being compromised by a sharp knife.
- Although all countertops are sealed prior to installation, a stain may result when a substance is absorbed into the pores of the quartzite. For added protection, CR also offers a 25-year stain protection warranty, which is available at an additional cost.