

Care & Maintenance

It's hard, nonporous surface makes Element Stone quartz surfaces easy to clean and care for. In most cases, soap and water or a mild detergent is all that is required to maintain its luster. No matter what you use to clean your Element Stone surface, always make sure to rinse and dry your surface thoroughly after cleaning.

Element Stone prides itself on providing our customers with a virtually care-free surface, but as with any product, excessive abuse can harm it's finish. With a small amount of care, your Element Stone surface will look as great as the day you bought it for years to come.

DAILY CARE

Make sure to use a non-abrasive cleaner and always rinse and dry the countertop after cleaning.

If needed to remove stubborn or dried on spills we recommend using common, non-abrasive, household cleaners such as Soft Scrub Mold & Mildew Stain Remover Gel or Comet Soft Cleanser Cream With Bleach. You may also use a 50/50 mix of vinegar and water.

Apply the non-abrasive cleaning product of your choice by applying the gel to a cotton cloth (not directly onto the countertop) and wiping it onto the surface in a circular motion. Once the cleaner has been applied, rinse the surface thoroughly with water, and then dry with a clean soft cloth.

To remove adhered material such as food, gum, or nail polish, first scrape away the excess material with a plastic putty knife, and then clean the surface with a damp cloth to remove any marks left behind and any residual dirt.

CHEMICALS AND HARSH CLEANSERS

You should avoid exposing your countertop to such things as oven/grill cleaners, paint removers/strippers, toilet bowl cleaners, oil soaps, tarnish removers, furniture cleaners, battery acid, and drain cleaners. If you accidentally expose your countertop to these types of products immediate rinse the area with water.

Prolonged exposure to these types of products may cause discoloration or damage to the countertop.

RESISTANCE TO HEAT

Element Stone is a heat resistant surface but it is **not** heat proof. To protect your countertop from potential damage caused by sudden or rapid temperature changes we strongly recommend the use of trivets or hot plates, especially when using cooking units such as electric frying pans or crock pots. **Never** place hot cookware directly onto your Element Stone countertop.

CUTTING DIRECTLY ON THE COUNTERTOP

Never cut directly on your Element Stone countertop. Your countertop is extremely hard and cutting on it directly will show “leave behind” metal marks from your knives. We strongly recommend the use of a cutting board at all times.

If you have any questions or concerns as to how to best care for and maintain your Element Stone countertop please don't hesitate to contact us at 855 - 796 - 9663, or via email at elementsurfaces@stoneshowcase.net, and we will get back to you as quickly as possible.

THANK YOU FOR CHOOSING ELEMENT SURFACES!

WE HOPE YOU LOVE LIVING **#INYOURELEMENT**.
