CARING FOR
CORIAN® QUARTZ

CORIAN® QUARTZ FOR EASY CARE AND MAINTENANCE
Learning how to clean Corian® Quartz countertops takes no time at all—thanks to the stain-resistance of this remarkable material. Corian® Quartz is a tough, nonporous, chemically resistant, high-performance surface that elevates residential kitchen aesthetics with the natural beauty of quartz. Leathered surfaces are more prone to showing signs of daily use and residual oil or other liquids may create a darker appearance. More frequent cleaning is recommended. Clean spills promptly.

ROUTINE CARE
JUST USE WATER AND A PAPER TOWEL
With simple care, Corian® Quartz will retain its radiant, lustrous appearance for many years. For routine cleaning, simply wipe down your countertop with a damp cloth or paper towel and, if necessary, a small amount of non-bleach, non-abrasive cleanser.

CLEAN UP SPILLS RIGHT AWAY—BEFORE THEY CAN DRY
Even though Corian® Quartz resists permanent staining when exposed to liquids (such as wine, vinegar, tea, lemon juice and soda) or fruits and vegetables, you’ll want to wipe up food and liquid spills as soon as possible. For stubborn or dried spills, use a nonabrasive cleaning pad such as a white 3M Scotch-Brite™ scrub pad coupled with Formula 409® Glass & Surface Cleaner or a comparable cleaning product.

REMOVING COOKING GREASE
When grease from cooking is an issue, use Greased Lightning™, or a comparable degreasing product, to help loosen and remove the grease from the surface. Follow the cleaner manufacturer’s instructions for use.

DEALING WITH MORE DIFFICULT SPILLS AND MATERIALS
Materials that harden as they dry (such as gum, food, grease, nail polish or paint) are especially tenacious. Remove these by gently scraping away the excess with a plastic putty knife.

CUTTING BOARDS AND TRIVETS
Corian® Quartz are heat- and scratch-resistant, but not heat- and scratch-proof. Use trivets or pads with hot skillets or roasting pans, and always use a cutting board. Never chop or slice food directly on your countertops.

WHAT NOT TO USE
NO WAX OR POLISH NECESSARY
Because it is nonporous, Corian® Quartz does not require sealants or waxes. Corian® Quartz keeps its lustrous gloss and ultra-smooth surface without polishing or applying sealant.

If any of the substances mentioned below come into contact with Corian® Quartz, rinse the exposed surface immediately and thoroughly with water.
Caring for Corian® Quartz

Use Caution with Bleach
Casual exposure to diluted bleach will not damage Corian® Quartz. Avoid using cleaners that contain high concentrations of bleach. Always follow the cleaner manufacturer’s use instructions and exercise proper care when handling and storing any cleaning products.

Avoid High-PH Cleaners
Casual exposure to weakly alkaline solutions will not damage Corian® Quartz. Highly alkaline (high pH) cleaners, such as oven cleaners and concentrated bleach, are not recommended.

Permanent Markers
Keep permanent markers and inks away from your countertops. Should these agents come into contact with the surface, clean first as outlined above in Routine Care. If the stain persists, moisten a cloth with Goo Gone®, or a comparable product, and rub it into the stain. Rinse thoroughly with warm water to remove any cleaner residue.

Keep Solvents and Powerful Chemicals Off the Counter
Avoid exposing Corian® Quartz to strong chemicals and solvents, especially paint removers or furniture strippers containing trichlorethane or methylene chloride. Keep nail polish remover, bleach, bluing, permanent markers or inks, and oil soaps away from your Corian® Quartz countertops.

10-Year Limited Residential Warranty
In the unlikely event that you do experience any problems due to a manufacturer’s defect, you can rest assured that DuPont backs its Corian® brand quartz with a ten-year limited residential warranty.

For More Information, Visit Our Website at CorianQuartz.com or CorianDesign.com or Contact Your Local Authorized Corian® Design Retailer.