



### Countertop Care Guide: HOW TO MAINTAIN THE BEAUTY OF YOUR INVESTMENT

At Ok Countertops, we care about the satisfaction of our customers. This guide is designed to help you keep your quartz, granite, marble, and porcelain countertops in perfect condition, ensuring they retain their beauty and durability for many years.



# Care for

### QUARTZ, GRANITE, MARBLE, AND PORCELAIN

**"COUNTERTOPS FOR LIFE."** 



### **Our Materials**

**Description of Characteristics:** At Ok Countertops, we offer a variety of materials, each with unique characteristics.



#### Quartz:

This high-quality synthetic material combines natural quartz with polymer resin. It is known for its modern appearance, durability, and resistance to stains, scratches, and high temperatures.



#### • Granite:

Granite is a natural stone formed by quartz, feldspar, and mica. It offers a wide range of colors and unique patterns, along with resistance to stains, scratches, and heat.



#### Marble:

Marble, a natural calcium carbonate stone, adds unmatched elegance and sophistication to any space. However, it is susceptible to stains and scratches due to its porous surface.



#### Porcelain:

Our synthetic porcelain combines porcelain with resins for a uniform and smooth texture. It offers a sophisticated appearance and resistance to stains and scratches.



OK COUNTERTOPS

## **Cleaning** and **MAINTENANCE**

#### Protection Against Heat and Impact:

Avoid damaging the surface with hot pots or strong impacts. Use coasters and cutting boards.

#### • Daily Cleaning:

To keep your countertops in good condition, use a soft cloth or sponge with warm water and mild soap. Avoid abrasive or acidic cleaning products that can damage the surface.

#### Stains and Spills:

In case of persistent stains, such as red wine or tomato sauce, clean them with water and soap. If they persist, use a paste of baking soda and water. Avoid vigorous scrubbing to prevent scratches.

#### Sealing (Granite and Marble):

Granite and marble are porous and require periodic sealing to prevent stains. Consult with us to determine the appropriate sealing frequency for your countertop. "Keep your stone surfaces shining like new with these easy maintenance tips."

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## General TIPS



#### Guidelines for Using Heat Protectors and Coasters:

Prevent hot pots and pans from coming into direct contact with the surface. Use heat-resistant protectors and coasters to prevent damage.



## Dealing with Spills and Stains:

Clean spills immediately with a soft cloth and warm, soapy water. Avoid strong chemicals. If you encounter stubborn stains, use a mixture of warm water and mild soap.



#### Recommendations for Maintaining Hygiene:

Clean your countertops daily with a damp cloth and mild soap.



Importance of Avoiding Abrasive Chemicals:

Never use abrasive chemicals or cleaners with rough particles, as they can damage the surface. Opt for gentle, non-abrasive cleaners designed specifically for your type of countertop.



For deeper cleaning,

you can disinfect the countertops using a solution of water and vinegar (one part vinegar to three parts water) or a suitable surface disinfectant. Avoid leaving raw foods directly on the countertop for extended periods. Use cutting boards and clean any areas that have been in contact with raw foods.

By following these tips, your countertop will stay excellent and beautiful for years. Always handle them with care to preserve their beauty and function.



## Frequently Asked QUESTIONS

#### Preventing Stains on Granite

### How can I prevent stains on my granite countertop?

Avoid stains by sealing the granite and cleaning spills immediately with warm water and mild soap. Avoid acidic liquids such as lemon juice or red wine.

### Maintaining Shine on Porcelain

### How can I maintain the shine of my porcelain countertop?

Clean periodically with a damp cloth and mild soap. Avoid abrasive chemicals and sharp objects that can scratch the surface.

### Strong Chemical Products

## Can I use strong chemical products to clean my marble countertop?

It's not recommended, as they can damage the surface. Clean with warm water and mild soap or use a cleaner specifically designed for natural stone.

### Cutting on Quartz

### Is it safe to cut food directly on my quartz countertop?

While quartz is scratch-resistant, it's recommended to use cutting boards to preserve the surface.



## Contact INFORMATION

We're here to assist you in every possible way. Whether you have questions, need services, or wish to provide feedback, please don't hesitate to contact us.





Our company is firmly committed to ensuring your satisfaction every step of the way. We not only strive to provide the highest quality products but also back every countertop with an unwavering commitment to exceptional customer service. Your happiness is our number one priority.

We're always here to assist you, whether it's answering questions, providing guidance, or addressing your maintenance needs. We want you to enjoy your countertops for many years, and every time you look at them, we hope you feel the same excitement and satisfaction you experienced when you first chose them.

We hope this countertop care guide proves useful in maintaining your countertops in perfect condition.

With gratitude, The Ok Countertops Team

