



## OUR LOCATIONS

### SELECTION CENTER

**1020 Laidlaw Ave.**  
Cincinnati, OH 45237  
PH: (513) 251-8333

### PRODUCTION FACILITY

**950 Laidlaw Ave.**  
Cincinnati, OH 45237  
PH: (513) 251-8333

### SELECTION CENTER

**3899 Produce Rd.**  
Louisville, KY 40218  
PH: (502) 961-6424

FOR ADDITIONAL INFORMATION AND TO VIEW MORE DETAILS, PLEASE VISIT OUR SITE AT :  
***KBRMFG.COM***

COUNTERTOP CARE & MAINTENANCE GUIDE





# QUARTZ

## DAILY CLEANING:

- Use a mild soap and mix with water. Use a non-abrasive cloth when cleaning to avoid dulling your surface.
- Clean up spills when they happen. Quartz products resist stains but are not stain proof.
- Avoid using high alkaline/PH level cleaners. This can cause your surface to dull.

## EVERYDAY PROTECTION:

- **Heat Protection:** Quartz can withstand heat, but it can be damaged by sudden extreme temperature changes, particularly near the edges. As such, we always recommend the use of trivets or hot pads to protect the countertop
- **Cutting Board:** All quartz manufacturers recommend use of a cutting board to protect the countertop.
- **Do not sit or stand on the countertop.**

# GRANITE & QUARTZITE

## DAILY CLEANING:

- Use a mild soap and mix with water. Use a non-abrasive cloth when cleaning to avoid dulling your surface.
- Clean up spills when they happen.
- If you purchased the 15-year sealer, this offers protection against staining. However, abrasive cleaners, high alkaline/PH level, can “deteriorate” the sealant and leave your countertop susceptible to staining. Things like lemon juice and wine, cleaners like ajax, soft scrub, or bleach are items will break down the sealant leaving your countertop exposed.

## EVERYDAY PROTECTION:

- **Heat Protection:** Granite can withstand extreme heat, but it can be damaged by sudden and prolonged temperature changes. As such, we always recommend the use of trivets or hot pads to protect the countertop
- **Cutting Board:** All granite suppliers recommend the use of a cutting board to protect the countertop.
- **Do not sit or stand on the countertop.**

**NOT AN ORDINARY STAIN:** *If an additional problem persists, please refer to the specific manufacturer's care and maintenance details on their website.*



## SOLID SURFACE

### DAILY CLEANING:

- Use a mild soap and mix with water. Use a non-abrasive cloth when cleaning to avoid dulling or scratching your surface.
- Clean up spills when they happen.
- You can use household liquid bleach, or a powdered cleanser (for matte finish). However, this should be followed with rinsing the area with water afterward.
- Strong acid or alkaline drain cleaners and over cleaners will damage the surface.

### EVERYDAY PROTECTION:

- **Heat Protection:** Solid surface will scorch easily. Do not place high temperature objects directly on the surface. This includes crockpots or griddles. Always use trivets or other hot pads to protect the countertop
- **Cutting Board:** All solid surface manufacturers recommend the use of a cutting board to protect the countertop.
- **Do not sit or stand on the countertop.**

## LAMINATE

### DAILY CLEANING:

- Use a mild soap and mix with water. Use a non-abrasive cloth when cleaning to avoid dulling or scratching your surface.
- For tougher stains, like coffee or tea, use a mild household cleaner/detergent and a soft bristled brush.
- Clean up spills when they happen.
- Strong acid or alkaline products can permanently damage your surface. If these are spilled immediately wipe it up and rinse several times with water.

### EVERYDAY PROTECTION:

- **Heat Protection:** Laminate is susceptible to heat damage. Do not place high temperature objects directly on the surface. This includes crockpots or griddles. Always use trivets or other hot pads to protect the countertop
- **Cutting Board:** Always use a cutting board to protect the countertop.
- **Do not sit or stand on the countertop.**

*If the countertop is stained or marred from temperature or acidic cleaners, there is not much that can be done to reverse the impact. Refer to the specific manufacturer's care and maintenance details on their website for additional details.*

**NOT AN ORDINARY STAIN:** *If an additional problem persists, please refer to the specific manufacturer's care and maintenance details on their website.*



# PORCELAIN

## DAILY CLEANING:

- Use a mild soap and mix with water.
- Porcelain is extremely resistant to chemicals, however, if products like Clorox wipes or other high alkaline cleaners are used, we still recommend that the area be rinsed with water afterward.
- Clean up spills when they happen.

## EVERYDAY PROTECTION:

- **Heat Protection:** Porcelain is the strongest product we offer when it comes to protection from heat. However, we still recommend the use of trivets or hot pads for peace of mind.
- **Cutting Board:** All manufacturers recommend use of a cutting board to protect the countertop and your knives. Porcelain is typically harder than your knives and will likely cause them to dull. Additionally, you can see metal marks left behind on your countertop, so we recommend the cutting board.
- **Do not sit or stand on the countertop.**

# VISIT ONE OF OUR SELECTION CENTERS



**NOT AN ORDINARY STAIN:** *If an additional problem persists, please refer to the specific manufacturer's care and maintenance details on their website.*