

ABOUT QUARTZITE/DOLOMITE



CHARACTER

Durable. Timeless. Needs Minimal.

Quartzite is a naturally occurring metamorphic rock that, through heat and pressure over time, creates a hard and dense stone with all the beauty of marble but responds more like granite. Quartzite may seem indestructible, but it's not. The maintenance is very minimal and requires care similar to that of granite.

In the kitchen - Spills should be wiped up immediately and rinsed with water. Coasters should be placed under glasses, especially those containing liquor or citrus juices. Hot plates should be used under heated dishes and pans. Cutting on a quartzite or dolomite countertop with kitchen cutlery will not scratch or damage the surface (although it will dull the cutlery). However, any material that is harder than the stone (e.g. sand, diamonds) may scratch the surface.

PROTECTION

Sealing - Quartzites and Dolomites are a very dense material and will repel stains when properly sealed with an impregnating sealer. We will apply a 15-year sealer to your polished or honed surface at installation. Resealing - For jobs installed before 2022, we recommend the re-application of an impregnating sealer every 6-12 months, although you may wish to seal heavily used areas more often. Rumford Stone carries a full line of impregnating sealers at our showroom.

DAILY CARE

Cleaners - Cleaners designed for natural stone, applied with a soft cloth is recommended. Clear glass and surface cleaners are an acceptable choice for cleaning your granite. Rumford Stone carries cleaning products specially formulated for stone surfaces at our showroom. **Avoid** - Cleaners with added phosphorous or bleach and products such as Scotchbrite® pads. **Note** - Non-soap cleansers should be used to minimize streaking and filming.

BE AWARE

Stains - Counters that are properly sealed should resist stains. Some materials such as rust, oil, ink, coffee or cosmetics may cause a stain if allowed prolonged contact with an unsealed surface. Most stains will dissipate over time but can be avoided by keeping the stone's surface clean and using coasters under cooking oils or other liquids stored on the countertop.

Etching - Some materials, especially those containing acids (e.g. citrus juices, vinegar), may etch the surface of the stone. This can be avoided on all materials by keeping the stone's surface clean.