



Granite 15-Year Seal Care & Maintenance

The durability of Granite countertops is unquestionable. However, to ensure your countertops stay as beautiful as the day they were installed it is necessary to follow a few simple guidelines.

Daily Cleaning & Care

- A damp cloth or paper towel should be used for routine daily cleaning of dirt and residue. If necessary a pH neutral, non-abrasive cleaner can be used.
- Wipe up wet spills immediately, especially acidic liquids like citrus juice, alcohol, or soda. Use coasters under drinking glasses.
- For stubborn or dried spills, use a non-abrasive cleaning pad such as a white 3M Scotch-Brite® pad with stone cleaner. We recommend products by Stone Care International at www.stonecare.com.
- Avoid using harsh chemical or abrasive cleaners. Never wipe your countertop with an acidic cleaner like vinegar, lemon, or bleach.

Caring for Countertop Finish

- Granite is a natural rock that is very porous. Your granite countertops were sealed at fabrication with our 15 year sealer. We have registered your countertop for the warranty. For more information on this sealer, and the daily care of your granite countertop, please visit their website at www.drytreat.com.
- Dry Treat does recommend monthly polishing with their International Stone Polish. Please visit their website for information.

Preventing Heat Damage

- Granite material can withstand exposure from normal cooking temperatures, but it is susceptible to damage caused by rapid temperature change. It is important to minimize direct heat exposure to protect your countertop surface. We recommend using heat trivets when placing hot objects like pots, pans, electric fry pans, griddles, crock pots, coffee makers, and toaster ovens on any surface.

Preventing Other Damage

- Although Granite is resistant to scratches we Do Not recommend cutting directly on your countertop. We suggest using a cutting board.
- Avoid exposing your countertop to strong chemicals and solvents such as paint removers, oven cleaners, etc. Keep nail polish remover, bleach, permanent markers, and inks away from countertop. Avoid prolonged exposure to highly alkaline (high-pH) cleaners. If contact occurs with any substance listed above, quickly flush the surface with water.

Removing Difficult Spills

- Sometimes spills occur and dry on the countertop. For materials that harden as they dry (such as gum, food, grease, nail polish or paint), remove by gently scraping away the excess with a plastic putty knife.
- Please, do give us a call with any questions or concerns on an unusual spill.

For additional information or assistance, contact K&D Countertops, Inc.