



Granite 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, vinegar, alcohol, and 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 or lemon.

Caring for Countertop Finish

- Granite is a natural rock that is very porous. Granite countertops require a protective sealant to make them water and oil repellent.
- Your granite countertops were sealed at installation. However, we recommend sealing your tops as soon as possible after installation.
- Granite sealants are available at most home improvement centers and hardware stores. We also recommend products by Stone Care International at www.stonecare.com. Follow product instructions.

Preventing Heat Damage

- Granite material can withstand exposure from normal cooking temperatures. However, it is important to minimize direct heat exposure to protect your countertop surface.
- We recommend using heat trivets or hot pads 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.