

Granite is one of the easiest surfaces to maintain. By following these suggestions for use, your countertops will last a lifetime while maintaining a brand new appearance.



### **Daily Care and Use-**

1. Clean your countertop daily with a soft cloth and a neutral, non-abrasive cleanser for best results. Mild dish soap and water work best.

2. Using household cleaners such as, Windex, Lysol Disinfectant and 409, can be used but may leave a film. Using these products on occasion, is fine. Keep in mind, the harsher the product, the quicker it will break down your sealer. Your safest bet? Warm water and a sponge!

3. A solution of vinegar and water works great to remove streaking, smudges, and body oil.

4. Avoid products that contain lemon, vinegar, or other acids on marble, limestone, or Black Absolute granite. They are susceptible to acid etching.

5. An occasional application of furniture polish can keep fingerprints off dark colored granite and will give the countertops a nice feel.

6. High and low temperatures will not harm your granite in any way. You can take a pan off the stove or a dish out of the oven and set it right on your countertop without damage.

7. If you have a seam in your countertop, it is best to avoid setting hot materials on this area. The epoxy in the seam can melt if exposed to heat for an extended period.

8. Cutting foods directly on your countertops will not harm your granite but is not recommended. Your knives will dull very quickly.

### **Sealant-**

1. Your granite work surfaces were sealed after installation by the installer. This helps prevent the absorption of any compound that can stain your tops but is not foolproof.

2. Resealing depends greatly on the type of stone you have and how much use your work surface gets. Sealant may need to be reapplied anywhere from 1 - 4 years, or never.

3. To test if the sealer is working, place a few drops of water on your work surface. If the water soaks in quickly, then it is time to reseal. If it beads up, it is protected.

4. You can purchase sealer at a home improvement store or hire a professional to do it for you. It may not be necessary to reseal your entire countertop. Concentrate only on your trouble areas when needed.

### **Stains, Lime Build Up, Stuck on food -**

1. No sealer is perfect. The best way to avoid a stain is to wipe up any spills immediately.

2. While stains are rare, they are caused most frequently by cooking.

3. Do not store bottles of cooking oil directly on your granite. Do not store rusty pots, pans, or cans on your countertops as the rust can stain the granite.

4. Use coasters under all glasses, particularly those containing alcohol or citrus juices.

5. If your granite darkens when it is wet, do not be alarmed. It will return to its original color when the water evaporates. This is an indication that resealing is necessary.

6. If lime build up occurs around your faucet, do not use Lime products. Gently scraping the lime off with a straight razor is the best solution.

7. Use the flat side of a straight razor blade for removing stuck on tape, residue, dried paint, glue, dried food, etc.

8. It is best to use a neutral cleaner on anything granite – stone soap and water will do the trick just fine. You can purchase stone soap from almost any hardware store. If you are having a hard time finding one, stick to warm water and mild dishwashing liquid. **Avoid using products with lemon-based or vinegar-based ingredients** in it. Also stay away from corrosive liquids, strong detergents, dry cleansers, 'soft' cleansers, and scouring powders, as they can strip away the granite's natural shine.

Don't use abrasive cleaners, never combine strong cleaning products like bleach and ammonia together, as the combination can be poisonous.

Remember to use only clean, soft cloths when wiping your granite countertop. Do not leave it wet – always rinse after washing and dry the surface with a soft cloth.

### **How to remove stains on you granite countertops**

Do not panic if you stain your granite, because you can easily clean off stains with a few household items. Depending on the kind of stain, you may need to use different mixtures.

- If the stain is heavy and cannot be removed by simple warm water and mild dishwashing liquid, then create this sure-fire formula – combine together about one to two tablespoons of dishwashing liquid, one cup of flour, and just enough water until the solution becomes thick (about the same consistency as paste). Simply put this solution right over the stain. Cover the area with a plastic wrap. Leave it overnight. You can then scrape the mixture away gently, preferably using a wooden utensil. Rinse. The stain should be gone.
- Oil stains such as grease stain, oil stain, or milk stain requires a different solution altogether. Combine together hydrogen peroxide (in place of dishwashing liquid), a cup of flour, and enough water to make a paste. You also need to put this solution on the stain, cover the area with plastic, and leave for about 12 hours. The stain should be gone when you scrape off the mixture in the morning.; If this does not work, replace the hydrogen peroxide with ammonia.
- Is the stain organic (such as tea stains, coffee stains, or fruit stains)? Then you need to combine hydrogen peroxide (about 12% will do) with about two drops of ammonia. This solution should take organic stains off immediately.
- If your child left marker stains from working on his artwork right on your countertop, do not worry – you can still remove them. Try either

acetone or lacquer thinner – they are great for wiping marker stains off dark granite stones. Is your granite on the lighter shade? Then switch to hydrogen peroxide. If these chemicals do not work, then try a stronger formula – combine pure bleach and molding plaster to make a paste and then spread it over the ink stain (this also works for wine stains). Let it sit for about half an hour, then remove the paste and rinse the area.

### **Scratches, Chips, Repairs-**

1. Rated a 7 on the Mohs Scale of Mineral Hardness of 1-10, granite, made primarily of quartz and feldspar, is virtually un-scratchable.
2. It can be scratched by quartz or anything harder.
3. Removing diamond jewelry is recommended. Diamonds will scratch granite.
4. Certain stoneware dishes contain rough silica sand and pose a risk of scratching. This includes some pizza stones when spun around while cutting the pizza.
5. Use trivets or mats under dishes that could scratch the surface.
6. If you use a marble cutting board, make sure the rubber or plastic feet remain secure.
7. Chips in granite are not a common occurrence. When they do occur, they are most often caused by banging something into the edge of the countertop.