



Granite Care & Maintenance Recommendations

Cleaning

Natural stone (granite, marble, travertine, limestone, etc.) needs to be cleaned regularly to maintain its natural sheen and vitality.

Do's

- Clean stone surfaces with a few drops of non-acidic soap scum remover, a mild liquid dishwashing detergent or denatured alcohol.
- Use a specialty cleaning agent made especially for natural stone. These specialty cleaning agents will remove oil, residue, and help clean up everyday food or bath and beauty product spills.
- Thoroughly rinse and dry the surface after washing.
- Too much cleaner or soap may leave a film and cause streaks.
- Blot up spills immediately.

Don'ts

- Do not use products that contain lemon, vinegar or other acid content that may etch the surface.
- Do not use abrasive cleaners such as dry cleaners or soft cleansers.
- Do not use cleaners that contain acids such as bathroom cleaners, grout cleaners, or tile cleaners.
- Do not apply acetone or any type of paint thinner.
- Do not mix bleach and ammonia; this combination creates a toxic and lethal gas.
- Frequent or over-use of soap scum remover could result in dulling the surface of the stone.



Blot up spills immediately:

Acidic substances must be avoided on countertops. Substances like wine, tomato sauce, fruit juices, alcoholic beverages, coffee and soft drinks won't necessarily etch the granite but they can stain the surface if neglected. Moreover, cooking oils can also leave their stains, if not wiped up immediately.

Sponge or soft cloth for cleaning:

For regular cleaning as well as blotting up spilled liquids use paper towels, sponge, damp rags or a soft cloth. Warm water and mild soap can be used to clean the granite. However, excessive and repeated use of soap can cause the surface to become dull. Steel wool or other cleaning products should NOT be used to clean the surface.

Avoid harsh cleaning products:

Bleach, kitchen degreasers and glass cleaners contain acids, alkalis and other chemicals. These harsh cleaners can degrade the sealer, thereby making the granite susceptible to staining. Bathroom, grout, tub & tile cleaner, ammonia, vinegar, orange or lemon must NOT be used as cleaners.

Avoid adding weight to countertop edges:

It is important to avoid putting unnecessary weight on the edges of the countertops. Increased pressure and weight can lead to damage of the edges. Activities such as using the countertop to climb up and clean something or reach a shelf, grabbing on to the countertop for balance, etc. must be avoided. All this can cause the attractiveness of the granite to diminish.

Use cutting boards:

Granite is scratch resistant; however, this does not imply that one can use the countertop in place of a cutting board. Cutting boards must be used and all possibilities of causing scratches must be avoided. Moreover, cutting on granite will not only dull the stone, but will also damage the knives' edges.

Use hot pads or trivets:

It is advisable to use trivets or hot pads. Granite countertops can withstand heat very well, unlike other surfaces. Granite is a hard stone and can take tons of abuse, without getting damaged. These thin strips lack enough surface area to absorb all the heat from the piping hot pots and pans, thereby resulting into chipping and scratching of the lustrous surface.

Apply sealant for protection:

Application of sealant on granite countertops, either semi-annually or annually, When solvent based sealers are applied to the countertops, the surface achieves a new, sparkling look. Sealers do not eliminate the danger of staining; however, they do increase the window period of stain blotting time. Sealers generally need to be reapplied every year.