



CARE AND MAINTAINENCE OF YOUR GRANITE COUNTERTOPS

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. You can also use Windex, Pledge Multi-Surface cleaner, Lysol Disinfectant and 409. Keep in mind, the harsher the product, the quicker it will break down your sealer.
2. A solution of vinegar and water works great to remove streaking, smudges, and body oil.
3. Avoid products that contain lemon, vinegar, or other acids on marble, limestone, or Black Absolute granite. They are susceptible to acid etching.
4. 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.
5. 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.
6. 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 have been sealed by Natural Stone Concepts. 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 4 - 5 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. 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.
3. 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.
4. If lime builds up occurs around your faucet, do not use Lime products. Gently scraping the lime off with a straight razor is the best solution.
5. Use the flat side of a straight razor blade for removing stuck on tape, residue, dried paint, glue, dried food, etc.

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 diamond or anything harder.
3. If you use a marble cutting board, make sure the rubber or plastic feet remain secure.
4. 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.
5. If a chip does occur and you can find the piece that chipped out, save it.
5. Granite is very restorable. Most of the time, chips can be epoxied back into place.

Call Natural Stone Concepts for problems that appear too difficult to treat.