

Granite Care Instructions

Granite is the most durable of all stones, second only to diamonds. While durable and low maintenance, however, it is not impervious to damage. Proper care ensures the longevity and beauty expected from this premium product. Granite countertops are hard and can withstand a falling can of soup, but the polished surface is a bit more delicate.

The Granite you have purchased for your home or office is an investment that will provide many years of beautiful service. Here are some recommendations for routine care and cleaning:

Avoiding Scratches

Knives will not scratch granite, although cutting on your countertops is not recommended as your knives will dull very quickly. Damage may also occur on the surface over time in the way of light cut marks and eventually an abrasive surface.

Quartz and diamonds can certainly scratch granite. Certain stoneware dishes contain rough silica sand and also pose a risk of scratching, as do some pizza-stones if they are spun around while cutting the pizza. If you use a marble cutting board make sure the rubber or plastic feet remain secure. If the marble ends up rubbing on the granite this may also pose a scratching risk.

Avoiding Chips

Chips in granite are not a common occurrence. When they do happen, chips are most often caused by banging something into the edge of the countertop. Heavy pots and pans and the bottoms of large bottles do most of the damage. Take care when you handle them around your granite. If a chip does occur and you find the piece that chipped out, save it. Most of the time, it can be professionally re-attached using epoxy. Avoid Adding Weight to Countertop Edges

While granite countertops are very durable, you want to do your best to eliminate any chance of damaging them. One of the ways you can prevent damage is to avoid putting any unnecessary weight on the edges or surface of the countertops. This can include grabbing on to the countertops for balance or using the countertops to climb up and reach a high shelf, wall surface or light fixture. This added pressure and weight can cause damage to the edge of your granite countertops, which can take away from the overall beauty of the granite.

Hot pans

High and low temperatures will not harm granite in any way. You can take a pan off the stove or a dish out of the oven and set it directly on your countertop without damage. If you have a seam in your countertop it is best to avoid setting hot materials on top of it. The epoxy in the seam is heat resistant, but can be melted if exposed to heat for an extended period. Please be careful not to set hot pans near flammable materials or near under mounted composite sinks.

Bath and Other Wet Areas

In the bath or other wet areas, soap scum can be minimized by using a squeegee after each use. To remove soap scum, use a non-acidic soap scum remover.

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Avoid Harsh Cleaning Products

Just like foods and beverages that contain high levels of acid, some common household cleaners also have high levels of acid and other chemicals. Products of this nature have the potential to damage your new granite countertop. If you must use anything other than water to help clean up a spill, use something mild like dish soap to avoid damaging the granite.

Sealing the Granite

It is suggested that a penetrating sealant be applied once a year. Avoid using a stone sealer that will not penetrate the stone, as it will create a cloudy surface that will have to be removed by stripping the entire countertop using harsh solvents. Remember, the glossy shine isn't caused by a coating on the surface, but by expert polishing using diamond polishing tools.

DO'S

- DO dust surfaces frequently with a soft, clean cloth.
- DO "blot" up spills immediately, before they penetrate the surface.
- DO clean surfaces with a few drops of pH balanced dishwashing liquid and warm water. Rinse after washing with the soap solution and dry completely with a soft, clean cloth to avoid streaks. (Too much soap may also leave a film and cause streaks)
- DO wipe clean any countertops that come into contact with cooking oil. While stains are rare, they are caused most frequently by cooking oil.
- DO remove a stain on granite, with a mixture (paste) of one cup of flour, 1-2 tablespoons of pH balanced dishwashing liquid (or hydrogen peroxide for oil based stains) with water to make a fairly thick paste (just so it doesn't run), like peanut butter. If it's too thick it will take a long time to dry.
 - Clean the stained area with distilled water and pH dishwashing liquid. Remember to "blot" rather than wipe. Then rinse, but don't dry.
 - Apply the paste to the stained area with a plastic spatula, overlapping the stain by at least 1/4" and avoiding air pockets.
 - Cover the paste with plastic wrap and tape around the edges of the plastic using painters tape (don't use regular masking tape, it's too sticky). Let it sit for 24 hours or until thoroughly dry.
 - Remove the plastic cover and check to see if the paste has dried. If it has not, allow it to sit uncovered until thoroughly dry. Once it is dry, remove the paste by scraping with a wooden /plastic spatula, or debit card, and rinse the area with distilled water and dry with a soft cloth.
 - Examine the stain. If it still remains, but is somewhat lighter, re-process up to five more times.
- DO scrape off a hard substance stuck to the surface, and lime build up, by gently scraping with a hard and thin object like a debit card or **new** single sided razor blade.

DON'TS

- DO NOT leave acidic liquids (vinegar, lemon juice, orange juice, lime juice, soft drinks and wine) on its surface for long, as they can etch the surface and dull the finish. Polished granite counter-tops are rather delicate and must be treated with more care.
- DO NOT use cleaners that contain bleach, ammonia, acid or alkaline such as bathroom cleaners, grout cleaners, abrasive cleaners (liquid or powder), lime removers, or tub and tile cleaners.
- DO NOT use scouring powders or creams; these products contain abrasives that may scratch the surface.
- DO NOT store bottles of cooking oil directly on your granite counter top.

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- DO NOT store metal pots and pans on your countertops, as rust can and will stain the granite. The sealer is not a waterproofing agent. If your granite darkens when it is wet do not be alarmed. It will return to its original color when the water evaporates.
- DO NOT slide appliances, utensils or pots and pans on the surface of the granite, as they may scratch the polished surface.
- DO NOT apply a stone sealer that will not penetrate granite, as these harsh solvents are hard to remove and may need to be removed professionally.

We hope you enjoy your new granite countertops for years to come.

For more information or to schedule a service appointment, please contact your installer:

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