

Routine Care & Maintenance

CLEANING OF COUNTERTOPS

The safest way to clean your granite countertops is to use products designed specifically for stone. Cleaners and disinfectants of this type are neutral on the acid scale so they pose no risk of hurting the polish. Dish soap and water, a 50-50 mix of alcohol and water or spray on cleaners, such as Windex, will work well. Avoid anything that contains bleach or any cleaners that have grit or abrasives in them. If you want to avoid water streaking while cleaning, wipe with clean, soft cotton-flannel cloths until totally dry. If lime build up occurs around your faucet, do not use lime removal products. Gently scraping the lime off, using a straight razor, is the best solution.

- DO NOT use cleaners that contain acid such as bathroom cleaners, grout cleaners or tub cleaners.
- DO NOT use vinegar, bleach or ammonia-based cleaners.
- DO NOT use abrasive cleaners.
- DO NOT use alkaline cleaners not specifically formulated for stone.
- DO NOT use polishes or waxes.

As with any surface, granite can be damaged by exposure to acid chemicals and some solvents. Do not use products containing trichlorethane or methylene chloride, such as paint removers or furniture strippers. Avoid chemicals containing high acidity (low PH levels) and organic acids. In the event of accidental exposure to any of these damaging products, thoroughly rinse with water as soon as possible.

AVOIDING SCRATCHES

Granite is a quartz-based material and can therefore be scratched by quartz or anything harder. Knives will not scratch granite, although cutting on your granite is not recommended, as your knives will dull very quickly. Diamonds will scratch granite. Removing diamond rings before cooking is recommended. Certain stoneware dishes contain rough silica and pose a risk of scratching. Some pizza-stones will scratch granite if they are spun around while cutting pizza. If you use a marble cutting board, make sure the rubber or plastic feet remain secure.

AVOIDING CHIPS

Chips in granite countertops caused by normal use are not a common occurrence. When they do happen, they are most often caused by banging something hard or heavy into the edge. Heavy pots and pans and the bottoms of large bottles do the most 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 epoxied back into place.

HOT PANS

High and low temperatures will generally not harm granite. You can take a pan off the stove or a dish out of the oven and set it on your countertop. While damage from this kind of treatment is extremely rare, it can occur. To provide the most security, pot mats or trivets should be used. If you have a seam in your countertop, it is best to avoid setting hot materials on top of it. The seam material is heat resistant but can be damaged if exposed to heat for an extended period of time.