

# Granite Countertops Care & Maintenance Guide

One of the biggest fears people may have about natural stone is the maintenance it requires. With the public increasingly turning to the use of natural materials in the home, granite has become the countertop of choice for today's home owners. Synthetic solid surface materials are no match for the richness, depth, and incredible performance of real granite.

The diamond-like hardness of granite makes it virtually impervious to abrasions, stains, and heat. Most importantly, by choosing a granite countertop you not only give your kitchen everlasting performance and beauty, but you also increase the value of your home.

You'll find caring for your natural stone is easy. Warm water, mild dishwashing liquid, and soft clean cloth are generally all that is needed to maintain your granite countertop surface. The best care you can give your natural stone is preventive care. By following a few suggestions, your countertop will last a lifetime while maintaining a brand-new appearance.

## Basic Cleaning and Maintenance

1. Avoid using cleaning products with any kind of ammonia, acids or abrasive; they may cause de-colorations or scratches.
2. Do not stand, kneel down on or sit on your countertops, as they could crack or break.
3. Do not place hot pans or other objects directly on your countertops. This may cause discoloration (**mainly in dark granites**) and/or cracking. Always use a protective barrier between any hot object and granite such as trivet or mat.
4. To avoid staining or hard water calcium build up, your granite it should be sealed once a year.

Granite countertops are surprisingly resilient to stains like citric acid, coffee, tea, alcohol, or wine, and virtually impossible to scratch. However, as a preventive measure, wipe up any spills on the countertops within a reasonable amount of time and do not let liquid sit on the countertop overnight. It is important to note that granite is the most prone to staining by oil. Be careful not to place any pots or frying pans with oil traces on the bottom on the countertop surface. Blot oil and acid spills as soon as they happen, and clean with mild soap and warm water to avoid any harm to your countertops.

If the oil stains remain, there is special cleaning procedure for the removal of deep-seated, time-set dirt and grime. A general poultice with baby powder or baking soda and water is the best remedy. First moisten the surface of the granite with the same liquid that made the paste. Then apply the poultice paste to the granite surface about ½" thick. Tape plastic sheeting over the poultice area, and allow it to sit for 48 hours. Remove the poultice with a spatula, rinse the cleansed area with clean water, wipe off excess water, and allow the surface to dry. Repeat until the stain is removed.

Granite tends to attract soap scum. Rinse with hot clean water on a regular basis and use a paper towel to dry. Another way to remove lime build up, soap scum, stains or dried spills, is to use a straight razor blade in gentle scraping motion. \*Do not use lime removal products or cleaning products that contain ammonia, as this will affect the seal on the stone.

For stubborn stains you can also use dry steel wool grade 00, or a no-scratch Scotch Brite pad to try to remove them.

## 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. Take care when you handle heavy pots and pans around your granite profiles as these are the most prone to cause chipping. If a chip does occur and you find the piece that chipped out, hold on to it. Most of the time it can be epoxied back into place.



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