

The Care and Maintenance of Natural Stone Countertops

Polished Granite is one of the hardest, most durable and easy to clean countertops surfaces you can own. Generally speaking all you need to clean them it is warm water, a ph neutral dish detergent (e.g. Dawn®) and a clean washcloth.

Polished granite countertops installed by *Solid Surface Designs* have been thoroughly sealed with a food safe, penetrating sealer. The sealing process makes your countertops stain-resistant. It doesn't make them stain-proof. Any stains that result from not properly cleaning and maintaining your countertops are considered the result of abuse and are therefore not covered by your warranty.

Wipe up all spills immediately. Then gently wash the spill area with warm water mixed with a small amount dish detergent. After washing rinse the surface using clean water and a clean cloth, wipe until dry. Water left to evaporate on its own can leave a film or water spots.

Sealed granite will still absorb small amounts of water. It is not uncommon to find a slight discoloration where water has been spilled or a beverage container has been set. The water will evaporate without leaving a trace. The sealer coats the granite's naturally occurring irregularities with microscopic platelet-like solids that make cleaning easier.

While solvent based degreasers and harsh cleaners won't harm the stone they will degrade the sealer and should be avoided. Acid based cleaners can etch the stone's surface and therefore should be avoided. Never use cleansers like, Ajax®, Comet®, Bon Ami®, etc., on your countertops because they will scratch the polished finish.

Never set hot pots or pans directly on your countertops. Setting hot pans directly on your stone countertops without using a trivet or hot pad will void your sealing warranty and can cause the stone surface to discolor, this is called "blushing." This type of discoloration cannot be repaired. Therefore it is always wise to use trivets or hot pads to protect your countertops. Also be sure to use cutting boards and avoid cutting food directly on your countertop. It will protect your countertops from scratches and chips.

If for any reason you find a stain that you can't remove call *Solid Surface Designs*. We can apply a stone poultice that will remove the stain and we can re-seal the stone as needed.

This above information also applies to countertops or vanity tops made of soapstone, marble or granite with a honed finish with the following exceptions. Marble and soapstone are softer than granite and their surfaces can be easily scratched. While soapstone is even softer than marble the surface is very dense and is not affected by strong acids or alkalis and is more difficult to stain. Surface scratches can be removed by light sanding and the surface protected with a light coat of mineral oil. None of these materials including honed granite are covered by a sealing warranty.