



Premier Granite and Stone Presents: How to Care for your Stone Countertops

www.premiergranitetops.com

Recommended Cleaner:

- **ZERO Ultimate Surface Cleaner** - PGS-endorsed cleaner.

Homemade Granite Cleaner:

- ¼ teaspoon of liquid dish soap
- ¼ cup of rubbing alcohol
- 2 ½ cups of water

This can be kept in a spray bottle for a quick and easy-to-use cleaner.

For Stubborn Spots/Deep Cleaning:

- Denatured Alcohol (PGS recommended favorite)
- Lacquer Thinner
- Acetone (Nail Polish Remover)
- Razor blade to scrape off residue/sticky spots

Sealing:

Premier seals your countertops prior to or at the time of installation using a 15-year sealer - www.drytreat.com. However, if your countertop should need resealing, please contact us or purchase a granite sealer at your local hardware store.

If you begin to notice water spots darkening your granite, this is an indication that it needs to be resealed. Test your granite by leaving an ounce of water on your countertop for an hour.

Characteristics:

Granite is a mined stone comprised of different minerals such as quartz, feldspar, and mica. Due to the natural combination of these minerals, granite is known to have pores, pits, fissures, and veins which are all part of the unique texture and beauty of the stone.

Marble:

Marble is highly porous and requires frequent resealing. It also has the potential to stain, scratch, etch, chip, and crack if not properly cared for. Even properly cared for marble will show use and these instances can occur. These materials are not recommended for kitchens as they are better suited for areas of low activity such as vanities, tub decks, and fireplaces.

For additional information or questions, give us a call at 616-647-5538.

Granite is easy to maintain. Although it is porous, natural stone can be sealed to make it antibacterial and stain resistant. *Granite is highly durable, however, it is not stain, scratch, or heat proof.* Following the proper care and maintenance recommended by your dealer/fabricator will keep your stone surface beautiful for many years to come.

Routine Care and Maintenance:

Simply clean with **warm water, a damp cloth**, and a small amount of **soap or non-abrasive cleaner** without bleach on a regular basis. Dry with a soft cloth to remove water spots. Daily stone cleaners are also available for purchase from many box stores, grocery stores, and hardware stores, or use a homemade cleaner (see the sidebar).

Avoid straight vinegar, lemon juice, or other cleaners (including tub and tile cleaners) that contain high levels of acid. This can etch softer stones, especially marbles.

Preventing Damages:

Heat:

Pots and pans taken from your oven or stove top can be placed directly on your granite countertops. Most natural stone countertops are nearly impervious to heat. However, do not place hot skillets, pans, crockpots, or other heat-generating kitchenware directly over a seam as this can "pop" your seam apart.

Scratches:

Under normal use, granite should not scratch or chip. It is safe to occasionally cut and slice on your countertops, however we recommend using a cutting board to keep from dulling your cutlery. Dragging heavy objects, such as a tool box with dirt, grit, or sand on its bottom, may cause the granite to scratch. We also recommend using trivets or mats under hot dishes and placemats under china, ceramics, silver, and other objects that may scratch the surface.

If chipping occurs, it is normally on a straight polished edge or at your undermount sink edge. Chips can be repaired and polished out to return the surface to its prior polished finish.

Staining:

Although properly sealed granite is resistant to stains, spills should be cleaned as soon as possible. Oils, grease, acidic juices/wines, and other similar products have the potential to darken or stain stone. Though staining is unlikely, there are options available to remove stains should they occur. See the sidebar for information on sealing.