



## Stone Care Guide

Prior to installation the granite is sealed with an FDA compliant solvent based "Impregnator Sealer" to protect the surface and deter stains. Once the sealer has been applied, small amounts of spilled liquid will bead up and can easily be wiped off with a damp cloth. Use reasonable care and immediately blot up excessive spills. We recommend the granite is sealed annually, though most sealers may last 3-5 years (Unless tops have been treated with DryTreat Stain-Proof sealer, no re applying needed). If you are applying your sealer please read the label carefully and follow the instructions precisely. We recommend that you clean your countertops with warm water mixed with a few drops of mild dishwashing detergent, preferably **clear antibacterial**. Rinse the countertops thoroughly with clean water, followed by drying your countertops with a soft dry clean cloth. Too much detergent can leave streaks or a film.

### Stone Do's and Don'ts

**Do** clean stone surfaces with a small amount of mild detergent diluted in water.

**Do** rinse and dry stone surfaces after washing.

**Do** blot spills immediately.

**Do** re-apply sealant annually.

**Do** use trivets or mats under ceramic objects that can cause scratching.

**Do** use cutting boards. Although granite is considered essentially scratch-resistant and can take tons of abuse without any damage, it does contain some softer minerals that could be chipped or scratched. The likelihood is pretty slim, but it is possible. Better safe than sorry. If it does happen, don't fret too much. Most chips and scratches can be easily repaired, but it's best to avoid them. Also consider that cutting on stone may dull or damage your knives.

**Don't** use cleaning products such as bleach, glass cleaners or degreasers.

**Don't** use vinegar, ammonia, lemon or acidic chemicals on stone.

**Don't** use bathroom, tub & tile or grout cleaners.

**Don't** use cleaners not specifically formulated for stone.

**Don't** sit or stand on your countertops.

**Don't** place hot pans or pots directly on stone countertops repeatedly. Yes, you can take a hot pot off the stove and put it on granite without any problems, but consider other issues as well. Grit that gets trapped between the pot and the countertop surface may potentially scratch.

**Also**, once you remove the hot pan from the countertop, the surface will be very hot and may burn anyone who immediately touches it.