

# **GRANITE COUNTERTOP CARE AND MAINTENANCE GUIDE**

## **Granite Features**

One of the biggest fears people may have about natural stone is the maintenance it requires. With the consumer looking to increase 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. Unlike laminates and solid-surface materials, a hot pot or frying pan has no effect on granite's mirror-quality finish.

The diamond- like hardness of granite makes it virtually impervious to abrasions, stains and extreme heat. Most importantly, by choosing a granite countertop you not only give your kitchen everlasting performance and beauty, 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's 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 countertops will last a lifetime while maintaining a brand new appearance.

## **Basic Cleaning and Maintenance**

Granite countertops are surprisingly resilient to stains like citric acid, coffee tea, alcohol, or wine and virtually impossible to scratch. However, as a preventative measure, wipe up any spills on the countertops within a reasonable amount of time and do not let liquid sit overnight. It is important to note that granite is most prone to staining by oil. Be careful not to place any pots or frying pans with oil traces on the bottom on 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 the countertops.

If the oil stain remains, there is a special cleaning procedure for the removal of deep-seated, time-set dirt and grime; a general poultice with baby or baking powder and acetone or water. The paste should be the consistency of toothpaste. First, moisten the surface of the granite with some water. Then apply the poultice paste to the granite surface about a ½” thick, then tape plastic sheeting over the poultice area. Allow to sit for 48 hours. Then remove the poultice with a spatula and rinse the cleansed area with clean water, wipe off excess water and allow the surface to dry.

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 a 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 some stubborn stains you can also use dry steel wool grade 00 or no-scratch Scotch Brite® pad to try to remove it.

## **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 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.

## **Sealers**

The use of sealers is an excellent preventive measure and will complement the preservation of your granite countertops. Some granites can be very porous. Sealers fill in natural pores and repel spills on the surface, giving you time to wipe them away before they have a chance to penetrate your stone. After the installation process the granite must be sealed. However we do recommend a re-application of this sealer annually or even more often to fully maintain luminosity and avoid stains. If you begin to notice a water darkening spot that dries out, this is an indication that it needs to be resealed with commercial products that you can find in the marketplace.

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