

General Care & Maintenance for Natural Granite

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1. Perform daily maintenance.

- Clean the counter top with warm water and a few drops of dish washing detergent or antibacterial detergent using a soft cloth.
- Rinse the surface thoroughly with clean water and dry with a soft cloth.
- If you spill something on your counter top, blot with a paper towel or soft cloth immediately. So do not wipe the area as this can spread the spill.
- Flush the spill with warm water and detergent and rinse thoroughly.
- Dry the area with a soft cloth. Properly sealed stone will repel most stains if the spills are cleaned promptly.

2. Do heavy duty cleaning.

- When granite has been neglected, you will need to use a heavy-duty stone and degreaser to effectively remove dirt, grease, and grime. These products are concentrated and designed to deep clean without damaging the stone. It's important to follow manufactures instructions carefully.

3. Remove stains.

- If you find you have a stain that is not easily removed by following the above directions for spills, a “poultice” can be used to pull the stain from the stone. Stone poultice is a fine, non-acid, absorptive clay cleaning powder that removes deep-set oil stains, grease and light cement grout haze from polished and unpolished natural stone. The poultice may dull the shine of the polished stone. If this occurs you will need to use a marble polish to restore the natural shine.

4. When To Use A Sealer.

- Not all granite counter tops require a seal according to the Marble Institute of America but may benefit from a quality sealer product. Most manufacturers place a resin treatment on granite at the factory. The sealant product should last ten to fifteen years and be of an oliophobic (resistant to water and oil based stains) type. Once properly sealed, the stone will be more resistant. Please refer to specific manufacturers instructions.
- Clean the surface thoroughly- removes any stains-allow the stone to dry for several hours- pour the sealer on the surface.
- Spread the sealer over the counter top with a paper towel, foam brush or rag- allow the sealer to penetrate 5-10 minutes- (if the sealer is completely absorbed in 5 minutes add more) –after 5-10 minutes blot any remaining sealer- buff the stone dry with a clean terry cloth and let dry for 12 hours before use- make sure your work area is well ventilated.

5. Keep your stone surface clean.

6. Avoid prolonged exposure to temperature extremes.

- Hot cooking pots will not damage the surface, however extreme or constant temperature changes may harm your stone. Avoid leaving hot pans sitting on the counter for long periods of time, especially during the winter.

7. Do not stand on your counter tops.

8. Use trivets or mats under ceramic objects that can scratch the surface.

- While granite is highly scratch-resistant, we recommend you do not cut on it directly. Use a cutting board.