



## CARE AND MAINTENANCE

### 1. Daily Cleaning:

Clean the surface regularly using a soft cloth or sponge and a mild cleaner diluted in warm water to help keep your surface looking pristine every single day.

### 2. Avoid Harsh Cleaners:

Cleaners containing acids or harsh chemicals can dull the finish or dampen the granite sealer. Use a pH-neutral solution safe for use in natural stones.

### 3. Prevent Scratches and Heat:

Even though granite is hard, use cutting boards and hot pads to protect the surface from heat exposure or impact from sharp objects.

### 4. Avoid Direct Sunlight:

Constant exposure to direct sunlight will darken granite countertops over time. Use window shields or curtains to minimize damage.

### 5. Seal the Surface:

Apply a high-quality sealant so that your granite countertops are less likely to penetrate liquids, develop stains, and scratch the surface.

### 6. Regular Maintenance:

Perform routine maintenance tasks such as dusting or wiping down the surfaces. Consider resealing at regular intervals, typically twice a year.

# How to Protect Granite Countertops

## 1. Clean Spills Promptly:

Wipe up spills as quickly as possible to prevent potential staining. Blot the spill using a dry, neat cloth and rinse the area with a mild cleaner and water.

## 2. Use Trivets or Hot Pads:

Placing hot kitchen utensils directly on your granite countertops may discolor the stone. Using trivets or hot pads is one way to avoid heat damage, especially in kitchen countertops.

## 3. Avoid Impact Damage:

Despite being a hard surface, your granite countertops may not survive the impact of intense pressure. Exercise caution when dealing with heavy objects to prevent unsightly chips or cracks.

## 4. Use Cutting Boards:

Even though granite countertops are safe to use knives or sharp objects directly, placing cutting boards can ensure the best protection for your surface despite high use

## 6. Regular Cleaning:

Don't forget to keep your granite countertops neat and clean after every use. Spills or certain substances left to sit for a while can potentially stain or discolor the surface.

# How to Clean Unusual/Stubborn Stain

## 1. Organic Stains (e.g., Coffee, Wine)

- Make a paste with baking soda and water; apply on the stained area.
- Let the paste sit for several hours or overnight to absorb the stain.
- Scrub the affected area using a soft brush or sponge.
- Rinse the stained area thoroughly and leave it to dry.

## 2. Oil Stains (e.g., Grease, Cooking Oil)

- Apply a poultice made of flour or baking soda and a small amount of hydrogen peroxide.
- Spread the poultice over the stained surface and cover it.
- Allow the poultice to sit overnight to draw out the oil.
- Remove the poultice, rinse it with clean water, and let it dry.

## 3. Ink Stains

- Apply rubbing alcohol or acetone to a clean cloth.
- Gently blot the stained area with the cloth until the ink disappears.
- Rinse the stained area with water and leave it to dry.

#### 4. **Water Stains/Hard Water Deposits**

- Make a paste with baking soda and water or a mixture of vinegar and water.
- Apply the paste or solution to the stained area and let it sit for several minutes.
- Scrub the stained surface with a soft brush or sponge.
- Rinse the affected area with clean water and keep the surface dry.

#### 5. **Rust Stains**

- Apply a commercial rust remover specifically designed for use on stone surfaces.
- Read the manufacturer's instructions for safe use.
- Rinse the rust stains with water and let it dry.

#### 6. **Etch Marks (e.g., from Acidic Substances)**

- Etch marks are difficult to remove and may require professional restoration.
- If the etch mark is minor, try polishing the area with a marble polish powder.
- For severe etching, better consult a professional stone care specialist.

## Mistakes to Avoid

#### 1. **Avoid Abrasive Cleaners:**

Using harsh chemicals like bleach and acidic cleaners or scrubbing with a hard brush is enough to damage the sealant and the stone's glossy shine.

#### 2. **Avoid Placing Hot Objects Directly:**

Your granite kitchen countertops are at a higher risk of discoloration or cracks if too much heat comes in contact frequently. Use protective mats when placing hot pans or utensils on the surface.

#### 3. **Avoid Scrubbing Forcefully:**

Scrubbing your granite surfaces with too much force is rarely recommended, use only soft cloths or brushes to wipe down.

#### 4. **Avoid Standing or Sitting on Your Granite Countertops:**

Despite being hard, granite is not a flexible stone. Preventing excess weight load on your countertops may avoid potential cracks or impact damage.

#### 5. **Avoid Putting Harsh Chemicals Directly on the Surface:**

Despite being acid resistant, granite can etch from prolonged contact with acidic products or harsh chemicals. Make sure to keep them away from your granite surfaces.