



How to Take Care of Granite Countertops

Granite is a much loved counter top style used by many homeowners remodeling their kitchens. Granite is both durable and beautiful and does not require much maintenance. However, it does require minimal care to ensure that it stays in great condition for longer.

Daily maintenance

Perform daily maintenance. Keep this simple but regular, for the best care of the counter top.

- 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.

Keep the stone surface clean. This will ensure that it is always easier to clean, when stains are attended to promptly.

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.
- While granite is highly scratch-resistant, do not cut on it directly; use a cutting board.

Use trivets, coasters and or mats under ceramic objects that can scratch the surface.

Do not stand on your counter tops or in the Sinks.

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

Stain removal



Organic Stains (coffee, tea, fruit, tobacco, paper, food, urine, leaves, bark, bird droppings)—May cause a pinkish-brown stain and may disappear after the source of the stain has been removed. Outdoors, with the sources removed, normal sun and

rain action will generally bleach out the stains. Indoors, clean with 12% hydrogen peroxide and a few drops of ammonia.



Oil-Based Stains (grease, tar, cooking oil, cosmetics) —Will darken the stone and normally must be chemically dissolved so the stain's source can be rinsed away. Clean gently with a soft liquid cleanser, household detergent, ammonia, mineral spirits,

or acetone.

- 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.

Its best to consult a professional before attempting any stain removal as each surface type is different and the above descriptions could lead to further damage if done at the incorrect instance. Call 587 343 2777 for Mercanti Granite and Quartz

Sealing the granite

Know 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 five to ten years and be of an oliophobic (resistant to water and oil or fat based stains) type, although it is widely said its best to seal once a year to avoid staining unless your confident your surface type is not very porous. Once properly sealed, the stone will be more resistant.

- Alongside these instructions, be sure to refer to the specific manufacturer's instructions.
- Make sure your work area is well ventilated before proceeding to seal the counter top.

Clean the surface thoroughly. This 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 to 10 minutes; if the sealer is completely absorbed in 5 minutes, add more. After 5 to 10 minutes, blot any remaining sealer.

Buff the stone dry with a clean terry cloth and let dry for 12 hours before use.

Tips

- Clean off wine, tomato sauce or other difficult stains with a paste of stone cleaner and baking powder.



Warnings For Granite and Quartz Countertops

- Do not use ammonia, vinegar, lemon or orange cleaning agents, bleach or any abrasive cleaning powders or cleaning pads. Also avoid coffee spills or carbonated beverage spills.
- Do not put hot pots on the stone. Use trivets.
- Do not put flowerpots, containers or glasses that leave water marks on the surface.
- Do Not Stand in sinks or on top of countertops
- Do Not pound or mash directly on the countertop surface