

Granite Care and Maintenance

Granite is the most durable and long lasting natural material suitable for kitchen countertops. This is due to its hardness, heat and scratch resistance, and mineral absorption, which will provide you with many years of use with very little aging in the appearance and feel of your countertops. Under normal use such as general cutting in food preparation, granite resists scratching better than any other surface. You may also place hot dishes directly out of the oven onto the countertops without the fear of damaging your granite countertops.

Natural stones have the characteristic of being porous, which simply means it can be penetrated by water, oils, and chemicals; therefore granite should be sealed in order to minimize staining. Resealing your countertops is a quick and simple process and should be done annually. After countertops are clean and dry, wipe the sealer on the surface with a cloth, allow the sealer to dry for at least 30 minutes, and you are done.

Care and maintenance of your natural stone countertops is very simple and will enhance and lengthen the life of your countertops. In addition to dusting, you should clean natural stone on a regular basis with warm water and a mild cleanser. Abrasive cleaners should not be used under any circumstances. Avoid using cleansers with ammonia, bleach, acids, or other all purpose cleaners. Any cleaning solution made specifically for natural stone should be used. These cleanses are mild and do not contain harsh chemicals, which can be damaging to natural stone over time.

It is important to clean all spills and avoid leaving unwrapped foods on granite surfaces. Using coasters under glasses, especially if they contain citrus juices or alcohol will also help with the prevention of staining. Use a paper towel to blot up spills as quickly as possible and avoid wiping a spill since it will spread the spill. Use a soft cloth to dry the area completely. If a stain remains, it is important to determine the type of stain since different types of stains have various removal processes. The most common types of stains are organic (coffee, tea, food, cosmetics), biological (mold, fungus, mildew), metal (rust), ink (pens, magic markers), and oil (grease, cooking oil). Poultice powders can be used for the safe removal of specific stains. Poultice powders are designed to reabsorb a stain out of a stone that cannot be removed with a liquid cleaner. Follow the directions on the labels of the products you purchase for the correct usage of these cleaners. You can find these cleaning products at most home improvement stores.