



Caring for Your Natural Stone Countertop

- Clean the surface with a few drops of mild plain or antibacterial dishwashing detergent and warm water. Rinse the surface thoroughly with clean water and dry with a soft cloth. There are soap products specifically formulated to clean stone, such as 409® Natural Stone Cleaner. You may want to consider using a cleaner + protector such as Laticrete Stonetech Revitalizer®.
- Use coasters, trivets or placemats under glassware and dishes to protect surfaces. While granite is generally not affected by heat, exceptionally hot pans may damage the surface. Do not set hot pots and pans on marble surfaces.
- Do not use vinegar, lemon juice or other cleaners containing acids on polished marble surfaces. Granites are not affected by most acids commonly found in kitchens and baths.
- Although most of our granite is resin treated at the polishing factory, the Natural Stone Institute still recommends periodic application of sealer/impregnator which may increase resistance to staining. Granite that is not resin treated may require several initial applications of sealer to establish a good base for stain resistance. **Continue applying sealer if water darkens the stone.** Akemi Stone Impregnator is a good sealer to consider.
- Blot spills with a paper towel immediately. Don't wipe the area, it will spread the spill. Flush the area with plain water and mild soap and rinse several times. Dry the area with a soft cloth.
- Don't use abrasive dry or soft cleansers.

More information about natural stone can be found at the following websites:

www.naturalstoneinstitute.org

www.usenaturalstone.com

www.kitchencreationsinc.com