

Granite Countertops - Care & Maintenance

Granite countertops are naturally resistant to scratches, etchings, and stains because of their hardness, yet they are not indestructible. Granite countertops that have been used extensively can be vulnerable to knife scratches, hot pot and pan burns, and oil and acid stains. Also, please remember that many exotic granite colors have fissures, which are a naturally occurring characteristic in the stone and not a defect or a crack. You might be able to feel a different texture in the area of the fissure, but it isn't a sign of weakness as it was created when the stone was forming underground making each slab unique.

Daily Care

For maximum cleaning results when dealing with your granite countertop, use a microfiber cloth and water to wipe clean your surface. Because granite is a porous natural stone, using abrasive products or generic chemicals to clean your granite countertop is not recommended. Instead, it is wise to invest in a cleaner specially designed for countertops.

When uncertain about the use of a certain product, test it on the corner of the countertop before applying it on visible areas.

Common Ways to Scratch and Stain Your Granite Countertops

Although granite countertops are not as porous as other natural stones, they can still stain. Common stain producers, including acidic products like lemon, vinegar, and wine can cause stains because they strip away the protective sealant that covers a granite countertop. Another stain-producing substance is cooking oil. Oil seeps through the pores of granite and stains countertops from the inside out. Granite countertops are usually scratch resistant because of their natural hardness, however, excessive chopping, cutting, or dragging heavy appliances can damage your granite countertop surface with numerous penetrating scratches. Also, despite granite's capacity to withstand extreme temperatures, it is not completely immune to high levels of heat and cold. When using hot pots and pans, place a trivet under each one before setting them down on your countertop.

How to Care for Your Granite Countertops

☑ Granite countertops have already been presealed by manufacturers, but it's important to reseal granite countertops periodically. Sealing is a process of closing the pores inside of granite to make it resistant to the absorption of chemicals, acids, and other stain-producing moistures. It also gives granite countertops their noticeable shiny appearance. Professionals recommend having your granite countertops sealed once or twice a year, depending on how often you use them.

☑ Clean your granite countertops regularly by wiping them clean after each use. Doing so eliminates any leftover particles that can scratch or stain the granite. The best home cleaner that you can use is a simple mixture of soap and water, or warm water alone, but it is wise to invest in a special countertop cleaning solution. Apply the solution on your granite countertop with a soft sponge and gently blot. Remember to rinse the sponge with water to remove excess soap. It is critical to note never use detergents, abrasive products, acidic chemicals, or generic household cleaners to clean your granite countertops because they can cause unexpected heavy damages.

☑ Use a cutting board or other alternative surface during food preparation to protect the sealant on your granite countertop from scratching. Avoid dragging heavy appliances over the granite countertop because they too can damage the countertop scratches.

☑ Burn marks from pots and pans are only superficial blemishes that can be removed easily. Most granite countertop manufacturers offer proprietary creams and solutions you can use to polish your granite countertop and remove unwanted marks and stains.

Here is a brief list of granite countertop dos and don'ts:

Do:

1. Clean the surface with a few drops of mild, plain or antibacterial dish washing detergent and warm water or warm water alone. Rinse the surface thoroughly with clean water and dry with a soft cloth.
2. Use cutting boards, coasters, trivets or placemats under glassware and dishes to protect surfaces.
3. Polish your granite countertop.
4. Seal your granite countertop once every six months to a year depending on usage.

Don't:

1. Avoid placing hot pots and pans directly on your countertop.
2. Blot spills, don't wipe, as this can spread and increase the risk of staining.
3. Do not use abrasive dry or soft cleansers.
4. Do not use vinegar, lemon juice or any other household cleaners.
5. Don't stand, sit or hang on the countertops. They are hard, but not flexible and if too much weight is applied in one spot, it could cause a crack.