



GRANITE AND QUARTZ COUNTERTOP CARE AND MAINTENANCE

Congratulations on your new granite/quartz countertop. The best care you can give natural stone or quartz is preventative care...preventing stains and scratches before they happen is far easier than trying to get rid of them after it happens. Help your granite maintain its natural beauty by following this simple care and maintenance guide. These also apply to quartz countertops.

DAILY CLEANING: Clean your countertop with a dish cloth or sponge using a *small amount* of mild dish soap and warm water. Thoroughly rinse with clean water to remove soap residue and wipe dry with a clean cloth. Products containing vinegar, lemon, acid, ammonia or that are abrasive in nature, should NOT be used. There are also many products on the market today that are specifically designed for cleaning granite or quartz. Always read and follow the manufacturer's instructions.

MAINTENANCE: *Centerline Stone* seals all natural stone (granite, quartzite, marble) countertops upon installation. The sealer penetrates the surface of the stone and helps make the stone stain resistant. ***It does not prevent staining***...it just gives you enough time to clean up any spills before they can penetrate the stone and cause staining. All spills (especially oil, wine, coffee and fruit juices) should be wiped or blotted immediately in order to prevent staining. Rule of thumb is that you should re-seal your countertop every year (certain stone require more frequent re-sealing). You can do this yourself as it is a safe and simple process. Quartz does not require sealing.

The above is your basic cleaning and maintenance routine. Other than that, there's just some simple do's and don'ts that should serve as a general guideline:

- DO** use coasters under glasses, especially if they contain alcohol or citrus juices;
- DO** use trivets or silicone mats under potsh and small counter appliances (i.e. slow cookers/toasters);
- DO** blot up spills immediately to minimize permanent damage to the stone;
- DO** use cutting boards for cutting;
- DON'T** store cleaning containers, oil or vinegar bottles directly on top of your countertop;
- DON'T** use vinegar, bleach, ammonia, or any other general purpose cleaners;
- DON'T** use abrasive cleaners such as dry cleansers;
- DON'T** use alkaline cleaners that are not specifically formulated for stone.

As you can see, the cleaning and maintenance of granite countertops is very simple. **The tips and guideline are not limited to granite and can be easily applied to other countertop surfaces.** For quartz products, you can also consult the individual manufacturer's recommendations (please refer to the manufacturer's website for details).

