

Granite Care & Cleaning

Granite is one of the most durable countertop options but requires some special attention to maintain it's appearance. Your new countertop comes finished with a heat-set high end polish from the manufacturer. We have also applied a protective sealant after installation to prolong the finish of the stone. Professional cleaning and polishing is available, but the rules below should keep your granite in good condition for many years to come.

Rule 1 - Avoid Harsh Chemical Cleaners

Some common household cleaners can harm your countertop's finish. For most cleaning situations just use a mild liquid dish soap and water. If you prefer, there are specialty granite cleaners that can be purchased at your local do-it-yourself store.

Rule 2 - Maintaining Your Countertops with a Sealant

Your countertop from Majestic Stones comes with a sealant already applied, but you will need to maintain it to keep it looking like new. When water splashed on the granite no longer beads up, you know it's time to re-seal the surface. You can purchase a specific granite sealant, or a more economical option is to use a car wax paste (not the spray wax). Granite is naturally porous, so to avoid possible surface stains it is wise to maintain the sealant.

Rule 3 - Clean Spills

Acidic beverages can etch the surface finish on the granite if left uncleaned. This includes juices, soft drink and alcoholic beverages. If you do spill something, use an absorbent cloth or paper towel to clean the spill and wipe away any sticky residue with a damp cloth or sponge.

Rule 4 - Avoid Weight on the Edges

Granite is extremely strong, but you want to avoid any chance of damage by not putting unnecessary weight on the edges of the countertop. Avoid using the countertop to stand on.

Rule 5 - Use Trivets or Hot Pads Under Hot Dishes

Even though granite is a very heat resistant material, you want to avoid repeated placement of hot dishes directly on the surface because it can potentially lead to brittle spots. Don't worry about placing a hot pot on it once in a while, but avoid extreme rapid changes in temperature when possible.