

# COUNTERTOPS WITH CLASS AND SASS

## Stone Countertop Frequently Asked Questions



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### **How do I clean my granite?**

Frequent cleaning is recommended with a granite cleaner or mild soap then rinsed with warm water. Don't use vinegar, lemon juice or other cleaners containing acids or abrasives such as bathroom cleaners, grout cleaners, or tub & tile cleaners on any stone surface. It is recommended that water does not sit on the surface for longer than necessary to avoid water spots and mineral build up. Some stains can be removed from the stone.

### **How often will I have to seal granite?**

There are two common types of granite sealers. One is water based and the other is oil based. The oil based sealer is used where food and drink are not common in the areas to be sealed. The water based is used in most residential housing and food prep areas. Your new stone is sealed with a nontoxic water based penetrating sealer upon installation. The granite needs to be sealed at least once a year but, as each stone is different, some require sealing on a more regular basis. When water does not bead on top and it soaks into the stone, it is time to reseal the top. Sealer is water based, if water does not soak in, sealer will not either.

### **Why does my stone have some small cracks in the surface?**

These are called fissures and pits and they exist in all natural stone. They are common where different minerals meet and where light and dark colors meet. Fissures pose no structural problems. They are natural characteristics of stone and are not considered defects.

### **If my stone becomes dark in one area what should I do?**

Let the stone dry and retreat with sealer. The sealer allows water to escape so the stone continues to breathe naturally.

### **Can granite scratch?**

Granite is highly scratch resistant with normal daily use but it is still recommended that you use a cutting board to protect the blades on your kitchen knives.

### **Is granite heat resistant?**

Granite is highly heat resistant and can withstand the heat of most cooking pans without damage, but very high heat can dull the surface. The use of trivets under pots and pans is recommended.