CUSTOMER CARE & INFORMATION GUIDE FOR

GRANITE & STONE COUNTERTOPS



The natural stone you have purchased for your home or office is an investment that will give you many years of use. Stone is a natural product and simple care and maintenance will keep it looking beautiful. Here are some recommendations for routine care and cleaning.

PRECAUTIONS

- DO NOT place hot items directly on the stone surface. Use trivets or mats under hot dishes and placemats under china, ceramics, silver or other objects that can scratch the surface.
- DO NOT use vinegar, lemon juice or other cleaners containing acids on natural stone surfaces
- **DO NOT** use cleaners that contain acid such as bathroom cleaners, grout cleaners or tub & tile cleaners
- DO NOT use abrasive cleaners such as dry cleansers or soft cleansers
- DO NOT mix bleach and ammonia; this combination creates a toxic and lethal gas
- DO use coasters under all glasses, particularly those containing alcohol
 or citrus juices. Many common foods and drinks contain acids that will
 etch or dull the stone surface.
- DO clean surfaces with mild detergent or StonePro Spray Cleaner
- **DO** thoroughly rinse and dry the surface after washing
- **DO** blot up spills immediately
- **DO** protect countertop surfaces with coasters, trivets or placemats





CLEANING PROCEDURES & RECOMMENDATIONS

Clean stone surfaces with a few drops of neutral cleaner, stone soap (available at hardware stores or from your stone dealer) or a mild liquid dishwashing detergent and warm water. Use a clean rag mop on floors and a soft cloth for other surfaces for best results. Too much cleaner or soap may leave a film and cause streaks. Do not use products that contain lemon, vinegar or other acids (including many over-the-counter household cleaners.) Rinse the surface thoroughly after washing with the soap solution and dry with a soft cloth. Change the rinse water frequently. Do not use scouring powders or creams; these products contain abrasives that may scratch the surface.

FOOD PREPARATION AREAS

In food preparation areas, the stone may need to have a penetrating sealer applied. Check with your installer for recommendations. If a sealer is applied, be sure that it is non-toxic and safe for use on food preparation surfaces. If there are questions, check with the sealer manufacturer.

Great Floors offers a selection of products to clean and seal your granite countertop. Visit your nearest Great Floors showroom and ask for the Stone Pro Spray Cleaner and other products.

