

## Quick Reference Guide to Caring for Granite:

Variation in natural granite color, pattern, size, shape and shade are unique and inherent characteristics of the stone.

Natural stone surfaces can be damaged by sudden and/or rapid change of temperature, especially near the edges, as well as direct and/or sustained heating of the top. Granite may not withstand the direct transfer of heat from pots and pans and other cooking units such as electric frying pans and griddles, slow cookers, roaster ovens and heat lamps. Always use a closed-weave hot pad or solid trivet.

Granite can be damaged by force – no stone is chip proof. Objects hitting edges, particularly at sinks or dishwashers, may cause chips.

Depending on the layout of your kitchen, granite is not a seamless product; seams are as inconspicuous as possible but may be visible. Where there are seams, the product pattern and shade may change, though our fabricators typically make these as unnoticeable as possible.

## Maintenance DOs & DON'Ts:

- To clean, **DO** use a spray cleaner specified for use on natural stone surfaces. Some cleaners may not be safe to use on stone – be sure to double check labels if not clearly indicated.
- **DO NOT** expose, in use or otherwise, granite to abrasive, strong alkaline, acid, free radicals, oxidizers or cleaners of the like (whether high, neutral, or low pH.)
- Granite is **NOT** heat proof, chemical proof or fracture proof in any form. **DO NOT** use or expose granite to such products, including, but not limited to: bleach, oven cleaners, Comet, Soft Scrub, S.O.S. pads, products with pumice, batteries, paint removers, furniture strippers, tarnish or silver cleaners, or the like.
- **DO NOT** use abrasives or harsh scrubs.
- **DO** apply sealer to granite at minimum twice yearly or otherwise indicated by your fabricator. Follow manufacturer instructions to apply.

**I have read, understand and accept the recommendations and requirements of this reference sheet:**

Signature: \_\_\_\_\_

Date: \_\_\_\_\_