



Cheryl Pett Design, Ltd.

Custom Kitchens, Baths, and Home Interiors

CARE AND USE: - NATURAL STONE

Granite

Granite is the hardest and most durable natural stone. It is an ideal kitchen countertop material as it is hard to scratch or stain and like other natural stones, it is heat resistant. Granite should be sealed by the installer to protect it from any potential stains. Also, it should be covered if there is further installation work to be done. Although granite is very hard to stain, grease, oil, juice, etc. can possibly stain some granite if it is not wiped up quickly, and especially if it is left on for a long period of time.

Marble

Marble is a very soft and porous stone and is known more for its beauty than its durability. Marble must be sealed after installation, and from time to time, especially in traffic or highly used areas. Marble is suitable for bathrooms, vanities, tabletops and floors, when cared for properly and not abused. Marble is susceptible to scratching and etching as well as staining. Although it is used, it is not recommended in the kitchen.

Limestone

Limestone is usually honed (not shiny) and light in color. It is very porous and can easily be stained if not sealed properly. It is used most often on backsplashes, in showers and on floors.

Slate

Slate is very durable and frost resistant. It is very dense and can be used outside. Clefting is normal with slate, i.e., the layers can shale off and create an uneven surface. Again, it is also used on backsplashes, in showers and on floors.

Natural stone is easy to maintain if you care for it properly and install it in the appropriate location.

CLEANING GRANITE COUNTERTOPS

1. Clean all surfaces with warm water and a mild detergent, rinse and dry the surface after cleaning.
2. Do not use any cleaners that contain any ammonia, vinegar or lemon juice as these may break down the sealer.
3. Do not use abrasive cleaners such as Comet, Ajax or Soft Scrub.
4. There are stone cleaners and polishes made for each type of stone that are available at your local store.
5. Although strong and resistant to heat, use common sense. Do not place hot pots or pans directly from the stove onto the countertop. Use a hot pot holder or trivet underneath the pot/pan. Always use a cutting board to protect the infrastructure and surface of the countertop as well as maintain the sharpness of your knives.
6. Do not allow any child or adult to sit or stand on the countertop. The extra weight could crack your countertop.

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Sealer

Reapply stone sealer whenever you notice that water no longer puddles on the surface.

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