

66 Colonnade Rd

613-225-0629

**Granite Maintenance**

Cleaning

- We recommend using Stonetech Revitalizer. Stontech is the best brand for cleaning and sealing granite, we sell all of their products in our showroom. Granite cleaners can be found in hardware stores too.

-You may use plant based spray cleaners such as Method Cleaner(*Sold at Shoppers Drug Mart and most grocery stores)*.

-If you get things like oil, juice, red wine, coffee, etc, do not leave it for very long as it could leave a stain. Especially if it's been a long time since your granite was last sealed.

-You may use a plastic putty knife to scrape off dried up food or sauces.

-Do not use abrasive cleaners or pads as they may damage your counter.

-Do not use chemical cleaners such as Mr. Clean, Windex, Vim, etc.

-Do not use vinegar or any kind of citrus to clean your counters.

-Do not use dish soap to clean counters.

*(All of these things can, over time, remove the sealer from your granite and eventually begin to stain it)*

Sealer

-We recommend using Stonetech Bulletproof or Stonetech Heavy Duty sealer. Both are sold in our showroom. Otherwise, you may find granite sealers in other granite shops or hardware stores.

-Seal granite every 6 months for more porous stones, once a year for less porous stones. Granite sealer can be found at any hardware store or granite shop.

How To seal Granite

1. Clear everything off of your countertop and clean it, first with cleaner, then a second time with warm water. Use paper towel to wipe the counter until it is completely dry.
2. Pour generous amount of sealer over the countertop.
3. With a plastic glove on your hand, use a single sheet of paper towel to spread the liquid all around the granite. Leave a nice thick pool of liquid on the counter and make sure it covers the entire surface especially around the sink and let it sit until the liquid dries up.
4. Once the sealer is dry, it will leave a film on the surface of your counter, use warm water or cleaner to wipe of this film, you may apply a second coat to the sink area as that is usually the area most susceptible to staining.

-All granite is sealed before it leaves the shop so you may wait 6 months to a year (depending of porosity) before applying the next coat of sealer.

Other things to avoid

-Avoid cutting directly on the granite as it could damage the granite and dull your knife.

-Avoid putting hotpots directly on the stone especially if the pot is greasy at the bottom.

-When washing dishes, be careful not to bang dishes or pots & pans on the edge of the sink cut-out as it could chip the edge.