

American Vintage Group Granite

CARE & MAINTENANCE

Granite is an extremely versatile material that is prized for its beauty, durability, and easy maintenance. It does, however, require a modest amount of care. Normal good housekeeping practices apply, such as immediately removing spills of any type and discretionary use of coasters and placemats.

Cleaning of Countertops

The safest way to clean your granite countertops is to use products designed specifically for stone. Cleaners and disinfectants of this type are neutral on the acid scale so they pose no risk of hurting the polish. Dish soap (without bleach and / or moisturizers) and water, a 50-50 mix of alcohol and water or spray on cleaners such as Hope's Perfect Glass, Anywhere Hard Surface daily sanitizing spray or Multi-Task Cleaner with Vinegar by Windex, will work well. Avoid anything that contains Bleach or any cleaners that have grit or abrasives in them. If you want to avoid water streaking while cleaning, wipe with clean, soft cotton-flannel cloths until totally dry. If lime build up occurs around your faucet do not use lime removal products. Gently scraping the lime off using a straight razor is the best solution.

Stain Removal

There is nothing inherent in your stone that will cause stains. Stains are always from exterior causes and usually are organic, oil, or rust related. Surface stains can often be removed by cleaning with an appropriate cleaning product. Look for color, shape, and environmental factors that could be causing the staining.

Avoiding Scratches

Granite is a quartz-based material and can therefore be scratched by quartz or anything harder. Knives will not scratch granite, although cutting on your granite is not recommended, as your knives will dull very quickly. Diamonds will scratch granite. Removing diamond rings before cooking is recommended. Certain stoneware dishes contain rough silica and pose a risk of scratching. Some pizza-stones will scratch granite if they are spun around while cutting pizza. If you use a marble cutting board make sure the rubber or plastic feet remain secure.

Avoiding Chips

Chips in granite countertops caused by normal use are not a common occurrence. When they do happen, they are most often caused by banging something hard or heavy into the edge. Heavy pots and pans and the bottoms of large bottles do the most damage. Take care when you handle them around your granite.

Hot Pans

High and low temperatures will generally not harm granite. You can take a pan off the stove or a dish out of the oven and set it on your countertop. While damage from this kind of treatment is extremely rare, it can occur. To provide the most security, pot mats or trivets should be used. If you have a seam in your countertop, avoid setting hot materials on top of it. The seam material is heat resistant but will discolor if exposed to heat for an extended period of time.