



## CARE AND MAINTENANCE FOR GRANITE COUNTERTOPS

**SEALING:** All granite countertops that Aspen Tops East, Inc. installs are sealed at installation. You can re-seal the countertops as often as every 6 months, or as little as once every 2 years depending on how often you use the countertop. The sealer we use is a high quality sealer that should last 15 years if you follow the directions below.

**APPLYING GRANITE SEALERS:** Refer to the manufacturer's instructions. Make sure the work area is well ventilated. Clean the surface thoroughly to remove any stains. Allow the stone to dry for several hours. Pour the sealer on the surface, flooding it. Spread the sealer over the countertop with a brush, sponge, or cloth. Allow the sealer to penetrate 15 minutes or more (if the sealer is absorbed in 5 minutes, add more). Blot any remaining sealer. Buff the stone dry with a clean terry towel and let dry for 12 hours before use. **If you use sealers purchased from home improvement or tile stores it is not a high quality sealer like we use.**

**RECOMMENDATIONS:** Do not stand on your countertops - - While granite is the most scratch resistant surface available for residential countertop use, we recommend you do not cut on it directly; use a cutting board. - - Do not use abrasive cleaners or cleaners containing ammonia (i.e., Windex, Clorox Cleanup, 409). These will strip the sealer off of your countertops. - - Blot up spills immediately and flush the area with water. - - Use trivets or mats under ceramic objects that can scratch the surface.

**DAILY MAINTENANCE:** Clean the countertop with warm water and a few drops of mild dishwashing detergent or antibacterial detergent. Rinse the surface thoroughly with clean water and dry with a soft cloth. Too much detergent may leave a film or streaks. Rinse the countertop with warm water to remove the film.

**\*\*Do not use abrasive cleansers (dry or soft) or products like Windex to clean your granite tops. These products strip the sealer off of the granite surface.\*\***

If you spill something on your countertop especially cooking oil and grease, blot with a paper towel immediately. Do not wipe the area because it will spread the spill. Flush the spill with warm water and mild dishwashing detergent then rinse thoroughly. Dry the area with a soft cloth. Granite can stain if spills are not cleaned immediately. Properly sealed granite will repel most stains if the spills are cleaned promptly.

The Marble Institute of America offers a brochure that includes information on treating spills and stains on natural stone surfaces. One free copy is available by sending a self-addressed, stamped business-sized envelope to:

MARBLE INSTITUTE OF AMERICA

28901 Clemens Road

Suite 100

Cleveland, Ohio 44145

The Marble Institute of America's website provides care and cleaning information at: [www.marble-institute.com](http://www.marble-institute.com)

Please contact ASPEN TOPS EAST, INC. if you have any questions. Our address and phone number are:

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