

Granite Care & Maintenance

Simple habits that keep your granite countertops beautiful for years to come.

1 Daily Cleaning

Wipe up spills right away and clean with warm water and a few drops of mild dish soap. Avoid vinegar, bleach, ammonia, and abrasive scrubbers, which can dull the finish over time.

2 Sealing

Most granite needs resealing roughly once a year to keep it resistant to stains — a quick water-droplet test tells you if it's due. We'll go over your slab's specific sealing schedule at installation.

3 Heat & Scratch Protection

Granite handles heat well, but using trivets and cutting boards protects the sealer and finish, and keeps knife edges sharp too.

4 Preventing Stains

Oil, wine, and acidic foods can etch or stain unsealed granite. Use coasters and cutting boards, and clean up spills before they sit.

5 Fabrication & Edge Care

Our precision fabrication and polished edges are built to last. Avoid standing or sitting on overhangs, and if a chip or crack ever appears, give us a call rather than trying to repair it yourself.

6 Keep This Guide Handy

Bookmark or print this sheet so these tips are always within reach in your kitchen or bath.
