GRANITECare | Maintenance Card



Taking care of your *granite* is important to maintain its natural beauty.

- Daily Cleaning: Wipe down the countertops with a soft cloth or sponge and a pH-balanced granite
 cleaner. Avoid using harsh chemicals or abrasive cleaners that can damage the surface. Also avoid
 vinegar, lemon juice or other cleaners containing acid.
- Spill Management: Clean up spills immediately to prevent staining. Use a blotting motion rather
 than wiping to avoid spreading the spill.
- Sealing: Granite countertops should be sealed to protect against stains and moisture. Down East
 applies a 15 year sealer to all granite tops. To test if your countertop needs sealing, sprinkle a few
 drops of water on the surface. If the water beads up, the seal is still effective; if it soaks in, it's time to
 reseal.
- Avoid Heat and Pressure: Use trivets or hot pads under hot pots and pans to prevent thermal shock
 and potential cracks. Avoid cutting directly on the granite to prevent scratches and dulling of your
 knives.
- Stain Removal: For stubborn stains, make a paste of baking soda and water for oil-based stains or
 hydrogen peroxide for water-based stains. Apply the paste, cover with plastic wrap, and let it sit for
 24 hours before wiping away.