



## GRANITE CARE AND MAINTENANCE

Caring for your granite surface is important if you want to retain the surface vivacity after years of use. Stone is porous by nature and requires regular care to ensure lasting beauty and luster. Clean your granite counters every one or two weeks avoiding cleaners containing acidic ingredients.

### **Recommended Routine Care**

Never use abrasive, dry, or soft cleansers or scouring pads to clean your stone countertop. Abrasive products can damage the surface. Certain lighter stones can stain if spills are not cleaned immediately, clean spills as soon as possible.

### **Daily Maintenance**

It is important to always use a soft cloth for daily cleaning, rinsing and drying. Clean the countertop with denatured alcohol, PH Neutral Cleaners, Clorox Wipes, or simply water. If using denatured alcohol, apply denatured alcohol using a soft sponge or cloth and then wipe the entire surface. Use a dry cloth to remove excess. Do not use soap and water. All soaps have components that will harm your countertop with time. If you spill something on your countertop, blot with a paper towel or soft cloth immediately. Do not wipe the area as this can spread the spill. Flush the spill with water and rinse thoroughly. Dry the area with soft cloth.

### **Heavy-Duty Cleaning**

When granite has been neglected, you will need to use a heavy-duty stone cleaner and degreaser to effectively remove dirt, grease, and grime. These products are concentrated and designed to deep clean without damaging the stone. It is important to follow the manufacturer's instructions carefully.

### **Stains**

If you have a stain that is not easily removed by following the above directions for spills, a "poultice" can be used to pull the stain from the stone. Stone poultice is fine, non-acidic, absorptive clay cleaning powder that removes deep-set oil stains, grease, and light cement grout haze from polished and unpolished natural stones.



### **Sealers**

MGM Granite and Marble applies a stone sealer on all countertops prior to installation. You can re-seal the countertops as often as every six months to once every year depending on how often you use the countertops.

### **Additional Recommendations**

- Always keep your stone surface clean
- Hot cooking pots will not damage the surface; however, extreme or constant temperature change may harm your stone.
- While granite is highly scratch-resistant, it is better not to cut on it directly. Use a cutting board to prevent damaging your knives.

## **GRANITE WARRANTY GUIDELINES**

Your Granite countertop is backed by a 1 year limited warranty, which covers the fabrication and installation from the time it is originally installed. The warranty is only for defects in workmanship caused by contractor and not for defects caused by other causes beyond the control of the contractor.

### **Warranty Terms**

This warranty does not cover countertops that have been subjected to chemical or physical abuse, misuse, improper maintenance, settling of supporting cabinets or foundation, or damage caused by customer or third parties. This warranty also does not cover countertops that have been moved from their original installed location, and it does not cover the natural characteristics of the stone, which include, but are not limited to, color variations, water lines or surface marks. This warranty also does not cover damage to your countertop caused by items out of anyone's control, such as house settlement, fires, tornados or other acts of nature.