

Granite Care & Maintenance

Congratulations for choosing the most durable, natural, and long lasting countertop material available today. Your granite countertops will provide you with many years of use with little or no aging in the look and feel of the countertops. As with any natural product, there are some simple steps to take, which will enhance and lengthen the life of your tops, as well as a common sense approach to understanding its limitations.

- As a natural product, granite will vary in color from slab to slab, and in some instances will vary within the same piece. Small cracks, fissures, blemishes and voids are inherent in all natural stone products. This provides character and uniqueness to each individual top and assures you a one of a kind kitchen.
- Granite seams are a necessary aspect of a granite kitchen, which are visible and can be up to 1/8" wide. We use a seaming material that we color match to the stone, and are able to get it relatively close to the color of the stone. Seam locations can vary from kitchen layout, size of the slab, and sink location.
- The most important facet of understanding your granite countertops is that all granites are porous. All natural stone has this characteristic and must be understood to ensure the life of the product. Porous simply means water, oils, grease, and chemicals can penetrate it. Adanac Granite Inc. uses a premium sealer to resist all types of stains that is applied after your countertops are manufactured. If after time you notice that water makes your granite top appear darker, your granite needs to be resealed. Contact us and we can provide this service for you.
- It is important to clean all spills and keep unwrapped foods from being on the tops for extended periods of time, as the oils can eventually work through the sealer and stain your top. Heat amplifies this process. Under normal conditions this is never a problem. An example of a potential problem would be to cool cookies or muffins fresh from the oven directly on the granite surface. The heat from the fresh baking combined with the oil would undoubtedly leave a dark mark where it had been placed. We have a process to get the oil out, but this should be avoided by using a cooling rack.
- Scratches on countertops are always a concern for homeowners and under normal use granite resists scratches better than any other surface on the market. Obviously if someone intended to scratch the surface it could be done, but with normal food preparation and a common sense approach your granite tops will last a lifetime. Use a cutting board when working on your granite tops and your knives will thank you.

Please feel free to contact us directly at 403.203.9323 if you have any questions or concerns.

Thank you, and enjoy!