

Stonemark® GRANITE CARE & USE

In order for your Stonemark 15-Year Limited Warranty to remain in effect, you must carefully follow these care and use guidelines.

How to care for your new Stonemark granite

Your Stonemark granite countertop is millions of years old and can be damaged by using an improper cleaning product that is not suitable for use on stone surfaces. Natural stone is formed of delicate minerals that can react to improper cleaning products such as: vinegar, many over-the-counter cleaning products, window cleaners, dishwashing detergents, generic neutral cleaners, degreasers and acidic-based cleaners. It is very important to use pH neutral stone cleaners, such as SCI products found in the kitchen department at The Home Depot.

Care:

- Wipe the surface of your countertop with a nonabrasive cloth and stone cleaner. We recommend that you use pH neutral stone specific care products like SCI's Clean Encounters® (which can be used daily).
- Clean up all spills immediately, including water.
- Do not use household cleaning products with acid or ammonia on your countertop surface, such as bathroom cleaners, grout cleaners or tub and tile cleaners.
- Do not use vinegar or lemon juice as cleaners.
- Do not use abrasive cleaners, cloths, or scrubbing pads.
- Promptly clean any spilled chemical substances such as bleach or drain cleaner from granite.
- Do not use polishes or waxes that were not specifically developed for your granite.
- Do not use deep fryers, rotisseries, or toaster ovens directly on the countertop as high temperatures and hot oil drippings, splatter, and spills can damage your granite.
- Maintain your granite's polish and shine monthly with a product formulated specifically for granite such as SCI's Countertop Cleaner & Polish® or SCI's Stone Polish.
- Refresh your granite annually with a product formulated specifically for granite such as SCI's Stone Spray & Seal®.

Use:

- Protect countertop surfaces with coasters, trivets or place mats.
- Do not abuse the countertop. Abuse includes, but is not limited to, use and cooking, especially with oil or grease, that is unreasonable considering the normal and expected use of the kitchen countertop.
- Do not drop or place any object of excessive weight on the surface of the countertop.
- Do not sit or stand on the product.
- Protect countertop surfaces by using a cutting board.