

# METTE'S CUSTOM COUNTERTOPS

KITCHEN & BATH SPECIALISTS

## Stone Countertop Care and Maintenance

### After Installation:

Wait a minimum of 24 hours to connect plumbing, clean, or use the top's surface. The adhesive requires this time to set-up and cure properly. Not allowing adhesive to properly cure may result in the sink being misaligned or could cause the seal between Sink and Countertop to be compromised. Any premature cleaning may result in adhesives being smeared and/or removed.

### Sealer:

**Mette's Custom Countertops** treats **granite** countertops with Dry Treat, stone sealer, after installation. Dry Treat is the world leading permanent impregnating sealer that provides premium stain protection. Because the pores of natural stone (aka granite) remain open, the surface is not immune from staining; however, the sealer will give you plenty of time to clean up liquids before they can be absorbed into the pores. With proper care, your countertop will look beautiful for many, many years.

Note: Quartz countertops do not require a sealer.

### Cleaning:

For daily cleaning, we recommend a pH neutral cleaner. Many are available at your local retail store (ex: Formula 409 Glass & Surface Cleaner). Mild dishwashing detergent, warm water, and a sponge or soft cloth are excellent options for daily use in the absence of specialized cleaners. Do **not** use any harsh chemical cleaners or any type of abrasive cleaners or tools, as these may scratch the surface and dull the finish.

### Scratches:

Although stone countertops are extremely durable, they are not indestructible. Anything harder than the stone such as diamonds, rocks, metal, & some porcelain pots may scratch the surface. If the countertop is scratched, do not use any type of abrasive to remove the scratch. We recommend calling a professional to repair the surface.

### Heat:

Granite and quartz countertops are heat resistant and can withstand exposure to normal cooking environments for brief periods of time without being damaged. Although stone countertops withstand heat better than most surfacing materials; all surfacing materials, including stone, can be damaged by extreme temperature changes, whether sudden or prolonged. Trivets and hot pads should always be used when placing hot cookware or heat generating kitchenware (ex. crock pots, electric skillet, etc.) on the countertop.

### Seams:

Seams are a susceptible spot on any type of countertop, stone is no exception. It is recommended to avoid placing any heat source within 12" of a seam. The use of hot pads or trivet trays is recommended when heat generating appliances are placed near a seam.