

D.K.I. MANUFACTURING

GRANITE COUNTERTOPS

BELOW ARE A FEW REMINDERS ABOUT YOUR NEW GRANITE COUNTERTOPS

CLEANING – Simply wash countertops with a soft cotton cloth and warm water. You can use a mild soap if desired. It is possible for certain chemicals and cleansers to stain granite. If such liquids are spilled on the countertops, they should be wiped off immediately with soap and water. **DO NOT USE** nail polish remover, permanent markers, inks, oil soaps, furniture cleaners, or paint strippers on the countertop. Also, avoid using high alkaline / PH level cleaners, such as oven cleaners, on the countertop.

SEALING – Annual sealing is recommended to enhance stain resistance. Sealers can be purchased very easily at any home center. When the countertops are properly sealed, they are generally quite stain resistant to common foods and beverages.

CARE – Granite countertops are designed for beauty and durability. Like any surfacing materials, they can be damaged by abuse and carelessness. When used as recommended with proper use and care, the end result is years of satisfaction. Granite countertops should not be used as a cutting surface. The use of cutting boards is recommended. Thermal shock or cracks may occur if the countertop is subject to extreme temperature changes. It is recommended that you protect your countertop from extreme heat by using trivets or hot pads. **DO NOT** chop, slice, pound, or hammer on any granite surface.