

Dust & mop floors frequently

Clean surfaces with mild detergent

Thoroughly rinse & dry the surface after washing

Blot up spills immediately



DO'S & DON'TS



Use lemon juice or cleaners containing acid such as bathroom cleaners, grout, tub or tile cleaners on marble, limestone, travertine or onyx surfaces

Use cleaners with ammonia



GRANITE VS. SYNTHETIC COUNTERTOPS

Countertops made from acrylic and other manufactured materials may have the "look" of granite, but the similarities end there.

For resistance to bacteria, heat, scratches, stains, and overall performance, granite is unsurpassed. Some marbles with honed or matte finishes also make high quality kitchen countertops.



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FREQUENTLY ASKED QUESTIONS

GRANITE & OTHER NATURAL STONE



WHERE CAN NATURAL STONE BE INSTALLED?



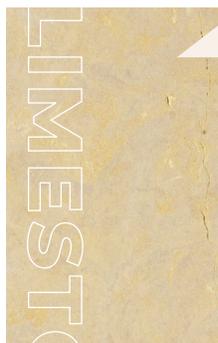
GRANITE

Excellent choice for kitchen countertops, floors, tabletops, and other heavily used surfaces. While some synthetic surfaces scratch easily and melt under hot cookware, granite resists heat. Granite is also one of the most bacteria resistant kitchen surfaces, and it is not affected by citric acid, coffee, tea, alcohol, or wine.



MARBLE

Ideal for foyers, bathrooms, floors, hearths, wall coverings, table tops, bathroom walls, vanity tops, tub decks, showers, and windowsills. Marble should be cared for as you would a fine wood finish. However, do not use oils to clean Marble. Cleaning up spills as soon as possible will preserve marble's natural beauty.



LIMESTONE

Widely used as a building stone because it is readily available and easy to handle. Popular applications include countertops, flooring, interior and exterior wall cladding, and exterior paving.



SOAPSTONE

Soapstone offers three major benefits: heat resistance/retention, acid resistance and absorption resistance/non-porosity. These properties enable soapstone to be used as sinks, countertops, floors, hearths, stoves and more.



QUARTZITE

Quartzite is a decorative natural stone, not to be confused with manufactured quartz, and may be used for applications such as countertops, cover walls, roofing tiles, flooring, and stairs. Quartzite is very durable, with little maintenance.

GRANITE

CARE & MAINTENANCE

Granite countertops are virtually maintenance free and can be cleaned with ease. If a spill occurs, blot the area with a paper towel, as wiping will cause the spill to spread. On the rare occasion that a stain is left, flush the area with plain water and mild soap several times and dry thoroughly with a soft cloth. To keep the countertops looking new for years to come, wipe them down with mild soap and water mix or an ammonia-free window cleaner.

BACTERIA

Granite is rated second only to stainless steel for safety against bacterial contamination. Further, the study proves that granite is found to prevent food-borne illness pathogens from remaining on your countertop after cleaning better than composition stone.

SCRATCHES & CHIPPING

Second only to diamonds, granite is one of the Earth's hardest stones. With that, few materials have the ability to scratch or chip your granite. Unless you are heavily abusing your countertop with a hammer or excessive force, granite is unlikely to chip. In the event that it does, you should save the chips and bring them to your fabricator. They will be able to use the chips to repair your countertop.

STAINING & SEALING

While not all granites have the same physical characteristics, most granites have naturally low moisture absorption rates. Therefore, staining of your granite top, especially when highly polished, is normally not an issue. With that said, it is a common practice by fabricators to apply a sealant to the countertop for added security. Future applications of sealant, given homeowners choose to do so, will take only a cotton cloth and a few minutes worth of time.