

# General Care\* and Maintenance\* for your new stone countertops



## Everyday General Maintenance Information

Granite requires minimal maintenance. Besides cleaning, you'll need to make sure the granite is sealed periodically. To keep granite countertops clean, wipe down the granite countertop daily with a microfiber cloth to dust off the surface, and as needed, use warm water with a small amount of dish soap. Once in a while wipe down with a damp cloth and a stone cleaner formulated with a neutral pH. **Never use harsh chemicals or abrasive cleaners (bleach, ammonia, Ajax etc.).** They

could potentially affect the surface of the stone. Granite is extremely difficult to scratch, pit, etch or stain but for softer material stains, try a poultice made of a cup of flour or baking soda and 5 tablespoons of dish soap. Add water to make it the consistency of sour cream or yogurt. Place the solution directly on the stain and cover with plastic wrap overnight, before washing away the poultice. Everyday general maintenance will help keep your stone in pristine condition.

## Great products for natural stone countertops

The best products for cleaning granite countertops are cleaners made specifically for cleaning natural stone. These are usually available from any hardware store or somewhere that sells natural stone. These cleaners need to be pH neutral--neither acidic nor alkaline--and come in smooth liquid form, which will not affect the surface of the granite. If you cannot find a specialty stone soap, then use mild dish-washing liquid and warm water, again rinsing the countertop well after cleaning. Repeated use of dish-

washing soap as a cleaner could cause a residue build up on the surface of the granite.

- Method granite + marble cleaner
- Mrs. Meyers Countertop Spray
- Granite Gold
- Clorox Disinfectant Wipes (Bleach Free)



• By its nature, granite is moisture-resistant -- however, it's also porous. Sealants block liquids from seeping into the granite. A properly sealed countertop will cause liquids to bead on the surface.

• Generally, you should seal most kitchen granite countertops annually, but depending upon the stone, sealer, and fabricator, some countertop areas may need to be sealed less often than others. To determine if it's time to reseal a countertop, dribble some water onto the countertop. If it beads up, great, if the water soaks into the granite, it's time to reseal.

• Sealing is straightforward. Make sure the granite is dry before you start sealing. Some sealers, such as those with a solvent base, are good for several years. When sealing, work in small areas, allowing the sealer to absorb for the recommended amount of time before applying the second application. Then move to another area. Follow the sealer's recommended amount of drying time (usually several hours or overnight) before using the countertops.



511 Impregnator



# LUCASTONE

## CARE AND MAINTENANCE GUIDE

Lucastone® quartz surfaces are very easy to clean and maintain. Our products require very little attention. Following these simple care and maintenance guidelines will keep your surface as beautiful as the day it was installed, throughout the years.

Cleaning Lucastone® products is simple. We recommend a sponge or damp cloth with a mild liquid soap and water for basic daily cleaning. For tougher cleanups, use a non-abrasive cleaning pad combined with mild liquid soap and water. A combination of 1/2 vinegar and 1/2 water works as well for the environmentally conscious. Once clean, rinse the surface thoroughly with clean hot water and dry with a soft cloth or paper towel.

For finger prints, metal marks, and tough food spills, apply a non-abrasive gel, such as Soft Scrub Liquid Gel with Bleach, to a damp soft cloth or sponge. Please Note – DO NOT apply gel directly onto the Lucastone® surface. Wipe in a circular motion until clean and rinse thoroughly with clean hot water and dry with soft cloth or paper towel.

Due to the high density and non-porous characteristics of Lucastone® products there is no need to seal your quartz surface. DO NOT apply any sealers, penetrants or topical treatments to Lucastone® under any circumstances. Such products will wear off and may cause the sheen to appear dull or cloudy. This will also void the 10 year limited warranty.

DO NOT expose Lucastone® products to cleaners that may be abrasive, strong alkaline, acid, free radical or oxidized (whether high, neutral or low PH). Various chemicals are corrosive and/or erosive in their ability to attack any structure including Lucastone®. Make yourself aware of the potential damages to your surface. If your Lucastone® product is exposed to any potentially damaging products, rinse immediately with clean water to attempt to offset any potential damage.

DO NOT use or expose Lucastone® to products such as oven cleaners, products with pumice, batteries, paint removers, furniture strippers, tarnish or silver cleaners, or similar. Francini does not recommend the use of Bar Keepers Friend products even in small amounts due to its abrasive nature.

Lucastone® products are NOT heat proof, chemical proof, or fracture proof. Francini does not advise putting hot cookware directly on the Lucastone® surface. Using hot pads and trivets is always recommended, especially when using cooking units such as electric frying pans, crock pots or toaster ovens.

Lucastone® products are NOT scratch proof. Francini does not advise cutting with knives directly on the product surface. The use of a cutting board is always recommended.

Francini recommends a thorough cleaning of your Lucastone® surface on a regular basis to insure the finish stays the same as the day it was installed.

FRANCINI INC. MARBLE AND GRANITE

[www.francinimarble.com](http://www.francinimarble.com)

Boise, ID  
Tel - 208-258-2240

Salt Lake City, UT  
Tel - 801-521-5899

Sun Valley, CA  
Tel - 818-767-5899

Indio, CA  
Tel - 760-775-5007

Raleigh, NC  
Tel - 919-231-0000