

Cleaning instructions for Cultured Granite

Regular Cleaning:

For everyday cleaning, use a soft sponge or dishcloth with warm water and a mild detergent.

Stains & Spills:

- For dried spills, a non-abrasive scrub pad can be used. Rinse thoroughly and wipe with a damp cloth to remove all residue.
- For tough spots made by substances such as paint, gum, grease, or food, carefully use a razor blade to scrape away the residue prior to cleaning. The scraping may leave a grey metal mark on the surface and can easily be cleaned off using a recommended cleanser and non-abrasive pad. Buff with a damp cloth.
- For stubborn spots or stains, apply a pad of soaked paper towels and approved cleanser to the area and allow it to sit for a few minutes. After proceeding with necessary cleaning methods and buffing.

What not to use:

Avoid contact with harsh chemicals or solvents, especially those containing trichloroethane or methylene chloride, found in car batteries, furniture strippers, oven cleaners, as well as bleach. These substances can cause permanent discoloration and surface damage. In the event any of these agents come in contact with the surface, wipe immediately, rinse with water, and then clean with vinegar-based cleaner.

Do not use abrasive and/or alkaline cleaning products, such as 3M Scotch Brite green or red scrub pads, as they can dull the surface.

There is no need to seal your countertop. Sealers cannot penetrate the surface and will remain on the surface. Eventually the sealer will start to wear off unevenly in high use areas causing the polish to appear inconsistent.

The following are recommended bleach-free, non-abrasive commercial cleaners for the routine care and maintenance of your surface:

Simple Green® lime-scale remover
Vinegar cleaner (diluted)
Bar Keeper's Friend®,
Formula 409® Glass and Surface Cleaner, Lysol®
Greased Lightning®.