



GRANITE CARE & MAINTENANCE

THE UNIQUENESS OF NATURAL GRANITE SURFACING MATERIAL

Granite countertops deliver unmatched visual beauty and functionality. It's durability and low maintenance make it an ideal material for countertops that get a lot of use. Granite is a natural stone, which means it came from the earth and is not man made. The rock itself is an igneous rock, mostly consisting of feldspar, mica, and quartz. As a result, your product with multiple background colors, multiple vein colors and unique flow patterns to veining will result in one of a kind slabs. No slab is exactly like another. Color variations, color patterns, and color movement are natural aesthetics of the stone.

RUCK SURFACES - HEAT & SCRATCH RESISTANCE

Your granite countertop is heat and scratch resistant, but not scratch and heat proof. As is recommended with every countertop material, you must use cutting boards to protect the countertop as well as protect the cutting edge of your knife. You must **always use heat trivets or pads** to protect your countertop from hot pots or heat generating appliances like a crockpot or countertop roaster oven. Do not place hot cookware directly onto any countertop, including Ruck Surfaces.

REGULAR CLEANING

Maintaining your granite countertop is very easy and requires nothing more than common sense to keep the surfaces looking like new for years to come. Warm water, mild dishwashing liquid, and soft clean cloth are generally all that's needed to maintain your granite countertop surface and keep it looking like new. It is recommended that you wipe up any food or liquid spills as soon as possible using a cloth, microfiber cloth or paper towels.

Please note that sponges are not recommended for granite. When wiping with a sponge, it leaves a film of liquid on the surface. This liquid will gather and form puddles in a short time period, which will evaporate and leave a dull or spotty looking finish from the sponge residue.

Granite countertops are surprisingly resilient to stains like citric acid, coffee tea, alcohol, or wine, and virtually impossible to scratch. A stubborn stain can be cleaned using a non-abrasive cleaning pad such as a white Scotch-Brite® pad with a liquid non abrasive cleaner like Formula 409® Glass and Surface Cleaner. **DO NOT** use abrasive cleansers or harsh cleansing chemicals or pads on your countertops. See below for "Hard to Remove Stains".

HARD TO REMOVE STAINS

For stubborn stains, it is recommended to use a small amount of glass cooktop cleaner and a soft cloth and work the stained area in a circular motion until the mark is completely gone. We have found that Goo Gone®, Goo Off® and Magic Eraser® also work well on difficult stains. Once the stain is removed, rinse the area with mild soap and water. For hardened food, gently scrape the residue with a plastic scraper or a glass razor scraper to remove the hardened residue, then follow the above instructions, if necessary, to remove any stubborn residual stain.

It is important to note that granite is most prone to staining by oil. Be careful not to place any pots or frying pans with oil traces on the bottom on the countertop surface. Blot oil and acid spills as soon as they happen, and clean with mild soap and warm water to avoid any harm to your countertops. If the oil stains remain, use baby or baking soda and water. First, moisten the surface of the granite with the same liquid that made the paste. Then apply the poultice paste to the granite surface about 1/2" thick. Tape plastic sheeting over the poultice area, and allow it to sit for 48 hours. Remove the poultice with a spatula, rinse the cleansed area with clean water, wipe off excess water, and allow the surface to dry.

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DURABILITY OF GRANITE

Granite is known for its durability and rarely chips. However no surface is indestructible. Avoid excessive force or pressure, especially on edges and cutouts, including openings for under mounted sink. When they do happen, chips are most often caused by banging something into the edge of the countertop. Take care when you handle heavy pots and pans around your granite profiles as these are the most prone to cause chipping

Granite installations require proper structural and level support. Your top should not sag or feel unsupported, especially against the back wall and corners after installation. If you have a concern, bring it to the attention of your installer immediately.

GRANITE SEALING

Your granite surface comes with a factory seal. But, as with all granite, it's recommended that the end user reseal it every 6-12 months. To tell if it is time to seal your granite countertops, simply take a few drops of water and sprinkle on your tops. If it beads up, you are all set, no sealing required at this time. If it sinks in, it's time to seal it.

IMPROPER LOAD LIMITS ON COUNTERTOPS

A countertop is designed for the everyday loads or weights in a kitchen or bath application. A few examples of what a countertop is not designed to be used for are:

1. A seat for people to sit upon.
2. A ladder for a cabinet installer.
3. A scaffold for a painter or an electrician.
4. A workbench for a tradesmen's tool box or work area.

These are examples of improper use of your countertops. It is within your rights to insist that workmen avoid using your installed materials as their work area or scaffolding. Always inspect your countertops after you have a tradesman working in your home to be sure any damage is rightly assigned to the guilty party.

Thank You for choosing Ruck Surfaces for your project. It is unlikely that you will experience a problem due to a manufacturer's defect, you can rest assure Ruck Surfaces backs its material with a 15 Year Limited Residential Warranty.

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