

Countertop & Cabinet Maintenance Guide

Once your countertops and cabinets have been installed by Master Cabinet & Stone, the upkeep is now up to you. These units often come with expensive materials and proper installation, so make sure you preserve these fixtures for the long haul. Each component comes with specific needs, but the main things to keep in mind are consistent cleaning, resealing, and knowledge of the material's limitations.

► Granite Countertop ◀

Granite Countertop Maintenance Tips

Daily granite countertop care is as easy as cleaning with a gentle cleanser or mild dishwashing liquid. (Please avoid products contain wax, silicone, ammonia, and bleach.) If needed, you can use a synthetic scrubbing pad to clean your granite counter. With the proper maintenance, countertops stay new-looking for a long time. Here are easy steps to follow: [Wipe up spills immediately → Use mild soap and water → Rinse → Use soft cloth to dry]

After installing countertops, our installers will help you seal your granite countertops. Granite needs to be sealed every year or two. All you need is a clean white rag and a good quality impregnator sealer (you can find it in any hardware stores). Apply the sealer to your countertops; let the sealer absorb into the stone for approximately 3 to 4 minutes. When the sealer is almost dry, apply a little more sealer on your granite and then rub it in with a dry, clean rag. Repeat on the next section of stone until your entire countertop is sealed.

Removing Stains

Normally, stains can be removed easily. However, if stains are hard to remove, you may try some of our suggestions:

Stain	Treatment	How to Use
Most Stains	1 cup flour, 1-2 T mild dishwashing soap, create a thick paste by mixing with water	Apply to stain, cover overnight with plastic wrap; in the morning gently scrape mixture from stain and rinse.
Oil based stains	1 cup flour, 1-2 T mild hydrogen peroxide, form a thick paste with water	Apply to stain, cover overnight with plastic wrap; in the morning gently scrape mixture from stain and rinse.
Coffee & tea	Combine 12 percent hydrogen peroxide with 2-3 drops of ammonia	Apply to stain.
Ink	For dark granite: Lacquer thinner or acetone For light granite: Hydrogen peroxide	Apply to stain.
Wine	Make a mixture of molding plaster and bleach until it becomes a paste	Apply to stain for 30 minutes, remove and rinse.

Warnings and Cautions

Because granite is so durable, it's easy to think you can use anything on it. However, this is not true if you really want to keep your counters in good condition. Avoid products with ingredients that include lemon, vinegar or other acids. In fact, it's a good idea to use coasters to protect your counter under glasses containing acidic drinks like alcohol or citrus juices.

► **Kitchen Cabinets** ◀

Cabinets Maintenance Tips

Since cabinetry is created for long term use they should be maintained and protected like any other piece of furniture in the house. Clean up any spills on the spot, don't place any hot materials (such as recently used pots and pans) on the cabinet surfaces, and periodically reseal them when needed. Though cabinets are built to endure, they aren't indestructible. So don't place items on the shelves that may be too heavy, and don't allow people to sit, lean, or hang on the units for too long.

Removing Stains

- Caring For the Interior :

1. Simply wipe with a damp cloth or sponge, the dry immediately.
2. To remove food residue or grease, use any common dishwashing liquid and a damp cloth to wipe clean. Dry thoroughly. If a spill occurs, clean up and dry surface immediately. Left unattended, a spill can soak through the surface and cause damage.

- Caring for Wood Surfaces :

As a rule, wood finishes may be cleaned and protected with any commercial cleaning polish - products that contain no wax, petroleum or silicones. (Wax tends to build up on the surface. Silicone can harm the cabinet's finish.)

1. Wipe the surfaces with a clean, damp cloth, and then dry immediately.
2. To remove general soil or grease, use any common dishwashing liquid and a damp cloth to wipe clean. Dry thoroughly.
3. Excess moisture can damage any cabinet finish; areas near the sink, range, dishwasher oven and baseboards are most susceptible. Keep these surfaces dry.
4. Avoid draping damp cloths or dish towels over cabinet doors. Over time, this moisture could cause permanent water damage.
5. Waxing is not necessary, but you may apply any furniture polish or lemon oil recommended for fine furniture, if desired. Be sure to wipe off excess to avoid build-up

Warnings and Cautions

Do not use a dish cloth for cleaning. It could contain remnants of grease or detergents. Also avoid using cleansers that contain bleach, ammonia, or abrasives. These cleaners can damage your cabinet's finish.