

# WHAT TO EXPECT WITH GRANITE

We are glad you are considering granite for your project and we would like to provide you with some information that we feel is important in helping you make the best, most educated decision.

## Properties

First, there is a difference between granite and marble. Marble is much more porous than granite and therefore, is not recommended for kitchen counter tops or areas where substances that come in contact with the stone may cause *staining or etching*.

In kitchens, acidic foods such as lemons, limes, tomato based products, etc. will not harm granite. These same products on limestone or marble would do major damage that would require major work and expense to correct.

Some granite will hold moisture when a liquid such as sweat on a drinking glass or cooking oil is introduced and a dark ring will appear. This ring will disappear in a matter of an hour or so and you will never be able to tell where it was. Typically, lighter colored stones will do this.

*Heat* is another consideration in kitchen applications. Unlike other “solid surfaces”, granite can withstand high temperatures making it possible to remove items from the oven and off the cook top and place them directly on the granite counter top.

*Scratching* the surface of granite is almost impossible. You can cut on it and the worst you can expect is that your knife will quickly become dull. We recommend keeping a knife sharpener handy if you plan on using your counter tops as a cutting surface. However, we find that most people are hesitant to do this and use a cutting board instead.

## Maintenance

The only maintenance involved is cleaning your counter tops the same way you would clean Formica, other solid surfaces, or tile—with a rag and a mild detergent and rinse with clear water!

When we install your new granite counter tops, the last thing we do before leaving is to clean them and apply a penetrating sealer. It is not absolutely necessary to seal granite and for many years fabricators did not use sealers. However, with the appearance of these products on the market, sealing stone is now the norm. You will see that liquids certainly bead up faster on sealed stone.

This is a process that you can do yourself about once a year and only involves applying the sealer with a lint-free cotton cloth and making sure the excess that does not soak in is removed. The key is to use a penetrating (not topical) sealer made for natural stone. We can recommend one that you can purchase and keep for future use.

## See For Yourself

We encourage you to bring granite samples home and test them by cutting and putting different food products on them and placing them in the oven. Samples make great bread warmers for your bread basket! Caution!!- Granite holds the heat, so be careful not to touch it until it cools down.

Unfortunately, with the recent invention of solid surfaces touted to be better than granite, but made with granite and glue, many untruths are being told in order to sell a job.

McVey Marble & Tile, Inc. would rather tell you the good things about what we feel is the best solid surface you can invest in (for about the same amount of money) rather than tell you all the bad things about the competitive products in order to get your business.

**For a complimentary estimate, please call our office at 281-370-5914.**