

Countertop Myths



In an age of internet information, DIY television and online video, it is smart to separate fact from fiction about surfaces in your home.

AFTER MY NEW COUNTERTOPS ARE INSTALLED THEY DO NOT NEED ANY MAINTENANCE!

If your countertops are granite, use cleaners that are intended for natural stone. Keep them stain resistant through the use of sealants. Sealants do not coat the stone; they are absorbed into the pores in order to repel food and liquid.

Reapply sealants on granite annually or more often, depending upon how you use and maintain your countertops. You can tell it is time to re-seal your counters if you notice water absorption; water should “bead up” on your countertops.

It’s a completely different story when it comes to countertops made from quartz products; in that case, it is important that you *do not* apply any sealant. A quartz countertop is not porous. Some examples include materials manufactured by Cambria®, Silestone®, or CaesarStone®. Your countertop will not absorb liquids – which make that kind of maintenance unnecessary.

WHAT COUNTERTOP CLEAN-UP TIPS DO I NEED TO KNOW?

Cleaning with soap and water will do an excellent job for everyday cleanup, but it is best to avoid harsh solvents and chemicals. A soft sponge with a pH neutral, non-abrasive cleanser is recommended for routine countertop clean-up. Darker color counters tend to require more clean-up and caution than lighter ones – and that applies to all types of hard-surface tops!

SPILLS ARE A ROUTINE OCCURRENCE... ESPECIALLY IF IT’S IN A KITCHEN!

A stubborn or dried spill can be treated by leaving a damp cloth on the area to first soften the material before attempting to wipe it away with a sponge. You can remove excess hardened food with a plastic putty knife.

Caution! Scrubbing too aggressively or using cleansers that contain pumice might actually reduce the gloss level or even damage softer materials.

To eliminate an accumulation of hard-water residue, which will cause a dull appearance, rinse and then dry your surfaces to remove excess water. Regular cleaning with mild products will save you time and money!

WHAT ARE SOME CLEANING DO’S AND DON’TS?

Never mix cleaning products – some combinations can produce deadly fumes. Always protect your skin and especially your eyes. Be aware of any pets or children that may be in contact with the surfaces. These heavy-duty cleaners are not meant for routine use in your kitchen.

Protect your hard surface countertops from the following products: spray window cleaners, acetone based cleaners, stove

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or drain cleaners, furniture strippers, nail polish remover, bleach, permanent markers or inks, oil based cleaning soaps, and paint removers!

WHAT ABOUT BACTERIA AND OTHER ICKY STUFF?

Bacteria, like any other living organism, needs something to eat in order to survive. It technically can't eat quartz or granite; however, bacteria can survive on unclean surfaces. Prevent this in your kitchen by using proper cleaning products. Use sealants only on porous surfaces – remember quartz is not porous.



MY BEAUTIFUL COUNTERTOPS ARE HEAT AND SCRATCH PROOF – RIGHT?

Not necessarily – countertop surfaces might be heat and scratch *resistant*, but they are not heat and scratch *proof*. While most surfaces have the capacity to withstand some *very brief* exposure to high temperatures, none are completely immune to high levels of heat and cold.

Always use a pad or a trivet under hot pots and never set them directly onto your countertop. Trivets with rubber tip feet or flame resistant heat mats are perfect for underneath heat producing appliances such as electric skillets, kettles or crock pots.

MY NEW COUNTERTOPS ARE SO TOUGH THAT I CAN CUT DIRECTLY ON THEM!

When it comes to food prep, cutting boards are a must. Depending on its surface material, cutting directly on your countertops can compromise the effectiveness of your granite sealant, or even dull your knives in the case of quartz.

A bit of care and common sense are all that you need to keep beautiful new countertops looking that way – nowadays countertops are made to last and will easily outlast your latest phone or computer by decades! 🌿

By Martha Fenner • Kitch-Encounters
2740 Capital Circle NE – Tallahassee FL
850-386-6555