

# COSMO GRANITE SURFACES USE AND CARE GUIDE

## 1. Routine Cleaning

For day-to-day cleaning, wipe Cosmo granite countertops with a soft cloth or non-abrasive sponge and a small amount of mild dish soap in warm water. Rinse with clean water and dry with a soft towel to maintain a uniform appearance.

Use pH-neutral, non-abrasive household cleaners when additional cleaning power is needed. Avoid harsh chemicals or scouring powders for regular maintenance.

## 2. General Use Guidelines

Granite is a durable, natural stone; however, proper use will help preserve both performance and appearance:

- Use a **cutting board** rather than cutting directly on the stone.
- Place **trivets or hot pads** under hot pots, pans, and small appliances.
- Avoid dropping heavy or sharp objects on edges, corners, or overhangs.
- Wipe spills promptly, particularly oils, wine, coffee, acidic foods, and strongly colored liquids.

## 3. Cleaning Specific Stains

### 3.1 Oil-Based Stains (grease, cooking oils, cosmetics)

1. Apply a small amount of a non-abrasive degreasing cleaner or dish soap directly to the stain.
2. Gently agitate with a soft cloth or non-scratch pad.
3. Rinse thoroughly with clean water and dry.
4. For persistent oil stains, a poultice recommended for natural stone may be used according to the manufacturer's instructions.

### 3.2 Organic Stains (coffee, tea, wine, food)

1. Blot—do not rub—fresh spills with a paper towel.
2. Clean the area with warm water and a mild detergent or stone-safe cleaner.
3. For light discoloration, allow the cleaner to dwell briefly, then rinse and dry.
4. Stubborn organic stains may require a stone-safe poultice formulated for granite.

### 3.3 Mineral Deposits and Hard Water

1. Use a stone-safe limescale remover or a solution recommended for natural stone, following label directions.
2. Apply to the buildup and allow it to dwell briefly.

3. Loosen deposits with a non-scratch pad or soft nylon brush.
4. Rinse thoroughly and dry to prevent new spotting.

#### 4. Chemicals and Products to Avoid

Because granite is a natural, porous material, some chemicals can damage the surface or the sealer:

- Avoid cleaners containing **hydrochloric acid, sulfuric acid, phosphoric acid, or other strong acids.**
- Do not use **undiluted bleach, ammonia, oven or grill cleaners, drain openers, or high-alkaline degreasers.**
- Steer clear of **abrasive powders, scouring creams, metal pads, or steel wool** that can scratch or dull the finish.
- Do not use waxes, topical sealers, or polishes not specifically intended for natural stone, as they can create build-up and uneven sheen.

If accidental contact with an aggressive chemical occurs, immediately remove it, rinse the area thoroughly with clean water, and dry.

#### 5. Heat Exposure

Granite can tolerate higher temperatures than many surfaces, but sudden or extreme thermal changes can still cause cracking or damage, especially near cut-outs:

- Always use **trivets or hot pads** under cookware taken from stoves, ovens, grills, or other high-heat sources.
- Do not place slow cookers, deep fryers, or similar appliances directly on the stone for extended periods.
- Avoid directing intense heat (such as open flame or broilers) toward unsupported edges.

#### 6. Sheen, Sealing, and Natural Characteristics

Cosmo granite surfaces may be sealed during fabrication or installation to help resist staining. Over time, sealer performance may diminish and periodic re-sealing could be recommended depending on use and product type.

- Follow any re-sealing schedule or testing method recommended by your installer or sealer manufacturer.
- Do not mechanically re-polish the surface in the field without consulting a stone professional.
- Natural variations in color, veining, mineral inclusions, fissures, and gloss are inherent to granite and are not considered defects.

## Quick-Reference Practices

### Do:

- Clean routinely with mild soap and warm water.
- Use cutting boards and trivets.
- Blot spills promptly—especially oils, wine, and acidic foods.
- Consult a stone professional if heavy re-polishing or restoration is needed.

### Do Not:

- Use strong acids, harsh alkalis, oven cleaners, or undiluted bleach on Cosmo granite.
- Use abrasive powders, metal pads, or other tools that can scratch the surface.
- Place extremely hot cookware directly on the stone.
- Attempt to alter the natural finish with non-stone sealers, waxes, or polishes.