



Product Specification Sheet

General Information: Stone countertops are composed of natural materials and are subject to variations in background color, veining distribution and veining pattern. Fissures and pitting are naturally occurring features in granite and should not be considered a defect. These characteristics may change over time and in no way will affect the performance of the surface.

Seaming: Placement of all seams is at the discretion of The Master's Touch Stoneworks and will typically vary from 1/16" to 1/8" and will be visible to the eye and touch. Every effort will be made to insure that the seam is placed in the best location for structural integrity of the counter top and to make it aesthetically pleasing. Due to the unique characteristics of stone, it is not possible to guarantee a match in color or veining when seaming two pieces together. Color coordinated epoxy will be used to fill the seam, and blend in with the countertop.

Finish: Your countertop will come with a the customers desired finish . Irregularities in natural materials like granite are common, reflecting the unique natural patterns and finish that give each granite countertop its distinctive appearance. Some polished stones may have "dull" spots due to mineral variation. Quartz surfaces may vary on sheen. This should be observed on sample.

Staining: Stone countertops rarely stain when properly sealed and maintained. Surfaces are stain *resistant* but staining still may occur. Other stones such as marble, Travertine, and Soapstone are more susceptible to scratching.

Sealing: All natural stone countertops are sealed with a 15-year premium, no-sheen, enhanced-look, 100% polymer-solid, penetrating sealer formulated to darken, enrich, and highlight the character and beauty of unsealed natural stone. Manufactured countertops (quartz) require no sealer.

Cleaning: Water and a mild soap.

Scratching: Granite, Quartzite, and Quartz countertops are extremely hard surfaces and very resistant to scratching. Only diamonds, sapphires and topaz are harder, which means granite is extremely durable and able to withstand scratches and long term wear. The top should not be used as a cutting surface since it will dull your knives. The use of cutting boards is recommended. Other stones such as marble, Travertine, and Soapstone are more susceptible to scratching.

Heat: Stone countertops are very heat resistant and unlikely to burn or scorch*. However, thermal shock or cracks may occur if the countertop is subject to extreme temperature changes. It is recommended that you protect your countertop from extreme heat by using trivets or hot pads.

*White quartz can scorch