

Granite Worktops Care & Maintenance

Care & Maintenance Kit

Important: Please read the information carefully and ensure you keep these instructions for future reference.

Looking after Natural Granite

Natural granite worksurfaces not only look very attractive and exude quality; they are naturally hardwearing and will withstand the rigorous of everyday use.

One of the oldest, most durable and most respected of building materials granite is ageless yet always contemporary. Granite is an igneous rock formed as a result of the slow crystallization of molten magma at depth in the earth's crust. Uplift and erosion has over millions of years resulted in this material outcropping at the surface. The minerals which make up granite are generally quartz, feldspars and various mafic minerals (amphiboles, pyroxenes, micas and secondary materials). It is the size, distribution and precise chemistry of these minerals which give the granite its colour.

Like all fine materials, granite responds best when handled with care and attention; while naturally stain resistant granites, in common with all natural materials, are not stain proof. Any spillage must be removed immediately from a granite worksurface, delay could cause permanent damage.

Your Installation & Maintenance Kit contains all of the items required to help keep your new worksurface in pristine condition.

Stone Guard is an anti-bactericidal surface cleaner specially formulated to tackle grease and grime leaving surfaces sparkling clean with a residual antibacterial effect. **Stone Seal** formulated for protection of granite worktops. Protects against stains caused by food and drinks such as coffee and tea (etc). One application will guarantee protection for long periods of time (subject to proper maintenance).

Important: Please read and follow instructions carefully before using either of the above products. Always wear rubber gloves when using chemicals to prevent any cracking, drying or other reaction to your skin.

Sealing granite

- Although one of the least absorbent stones, granite can be stained by grease, wine, coffee, sweet and sour, nicotine, fruit juices, even champagne! Periodically, worktops should be re-sealed to prevent damage occurring.
- Granite worktops are sealed during manufacture and upon installation, then every 6 months using Stone Seal supplied in the Care and Maintenance kit.

Every day cleaning

Remember, it is always easier to wipe up a spill than to have to deal with a dried-on stain.

- Granite must not be rubbed with abrasive materials.
- Wipe the worksurface, with a damp cloth and the Stone Guard cleaner, (supplied in the Maintenance Kit), to remove any oils and fat. Buff dry with a soft white cloth (also in Kit).
- If any stains need further attention, allow the Stone Guard 30 seconds contact time, before wiping and rinsing.
- Drainer Grooves can be cleaned using a white, non- abrasive pad.

Persistent stains

- To remove more persistent stains from the worksurface first try the Stone Guard and allow a longer contact time.
- Where necessary (for raised, persistent marks) wash as above using a white, non-abrasive pad.
- If hard water scale has built up around the waste or taps, use a standard household lime-scale remover following the manufacturer's instructions. Avoid contact of acids with the granite surface.
- If this still fails, please contact us for further advice and assistance.

Other Spillages

- Special care should be taken not to subject your granite to acids (e.g. formic, hydrofluoric, nitric, sulphuric, phosphoric or hydrochloric acids).
- Accidental spills of these or other strong chemicals, (e.g. paint stripper, brush cleaners, metal cleaners, oven cleaners, cleaners containing methylene chloride, acid drain cleaners, acetone based nail varnish removers etc.), should be washed away immediately using plenty of soapy water to avoid damaging the worksurface.
- For nail varnish spills, non-acetone based remover can be used and then flushed with water.

Damage Prevention

To keep your Granite Worktop in the best possible condition, the following points should be observed.

Warning: NEVER place hot pans, dishes or utensils directly on the worksurface (or into an empty sink). Hot items may mark or damage the surface.

- € Always use a heat protection pad or trivet (with rubber feet) for hot cookware, or leave cookware to cool on the hob first.
- € Try to leave pans, dishes, or utensils to cool before placing them in the sink. If you must put a hot pan into the sink, always place a damp sponge or cloth underneath, or put a few inches of cool water in the sink before the pan.
- € Avoid pouring boiling liquids directly into sinks without also turning on the cold tap.

Hob Safety

The Installation & Maintenance Kit contains a heat reflective tape, which the installer should apply around the hob cutout in the worksurface, before fitting the hob. This will prevent any damage to the worksurface. However, extra care should be taken when using the hob. Please follow both the appliance manufacturer's instructions and the advice below:

- € An overhanging pan can scorch the surrounding worksurface.

- ⌘ Always use the correct size of pan for the burner and ensure that it is placed centrally.
- ⌘ Do not use two burners as one (e.g. for a large griddle).
- ⌘ Take extra care when using a large frying pan or wok.

Scratches

Though granite is very hardwearing and durable, being one of the hardest known materials on earth, care should always be taken to protect the surface wherever possible. **Warning:** DO NOT cut or chop directly on the worksurface. Always use a chopping board.