



Granite care guide

Cleaning Tips



Daily maintenance

Spray a Granite Worktop Cleaner directly onto the surface and wipe off with a dry clean cloth. Alternatively use a damp cloth with a neutral detergent (such as washing up liquid) or anti-bacterial spray.

If any stains need further attention, allow the Worktop Cleaner 30 seconds contact time before wiping and rinsing.

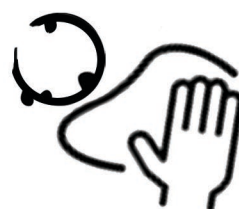


Removing stubborn marks

Wet a magic eraser and wipe over the mark with light circular motions.

Granite is finished with a once-only protective treatment so no future sealing is required.

Worktop Care Tips



Clean up spills as they happen

For ease of removal, we recommend to wipe off any spills as soon as they happen.



Thoroughly dry any standing water

To avoid deposits of limescale, dry any water, particularly by taps, sinks and drainer grooves.



Use a chopping board

We advise to use a chopping board rather than cutting directly on the surface. Granite is harder than metal so sharp objects such as knives may leave a metal residue on the worktop.



Use heat protection

Always place items from the oven or hob onto heat pads or stands to protect the surface. Although Granite has a high heat resistance, a sudden change in temperature can cause thermal shock.



Avoid harsh chemicals with a high or low Ph

Never let products that are very acidic (e.g. Hydrogen peroxide) or alkaline (e.g. caustic oven cleaner) come into contact with your Granite surface. If contact occurs rinse immediately with clean water.



Avoid impact from hard objects

Care should be exercised to prevent striking the surface with any hard or heavy objects. Although Granite is hard and durable it can be vulnerable on leading edges and sink cut outs.