



## **GENERAL CARE AND MAINTENANCE FOR GRANITE BENCHTOPS**

Everyday cleaning of granite tops can be done with a cloth with warm water. Methylated spirits can be used to draw a stain out. If straight methylated spirits are applied on the stain and left for few minutes, it should draw the stain out. Please note this process may need to be repeated a couple of times before it begins to work.

Everyday use of abrasive cleaners must be avoided, although fine grade steel wool is recommended for occasional removal of dried-on spills.

Cutting on granite bench tops is not recommended and continuous cutting in the same spot will create an unsightly scuffed appearance.

Since Granite is a natural material it is wise to avoid placing very cold or very hot things directly onto the work surface. Natural expansion and contraction of the stone can lead to some cracking in the granite bench top.

If you accidentally drop hot oil or fat on the granite bench top, it is better to wipe it off immediately. Granite is stain resistant but not stain proof so there is a high possibility the granite will absorb oil and fat. The best way of cleaning these off is to cover the area where the fat was dropped with methylated spirits, then place a cloth over the fat to absorb it.

Granite is a wonderful product of nature; by promptly wiping up standing spills (like coffee, oil, red wine and acidic substances such as orange juice etc.), stains can be avoided. For general maintenance an impregnating sealer is available.

We recommend sealing the granite once a year. It prevents oil & grease staining the bench tops.

With the right care and maintenance granite will give you many years of attractive service and you will find putting a granite bench top in your kitchen an investment worth making !