

Care Sheet.

On the whole granite worktops are durable and hardwearing. They are not however indestructible. They can scratch, chip and stain. It is important to treat your granite worktop with the same care you would any other worktop, particularly because unlike other worktops they are very difficult to repair.

To avoid disappointment, and to prolong the life of your worktops simply follow these helpful tips:

- ❖ To prevent scratches avoid putting rough/abrasive objects across the surface of the granite.
- ❖ Light coloured granite can be susceptible to staining. Care should be taken when using oily, fatty, or strongly coloured substances on the work surface.
- ❖ Impregnating Sealers do not prevent physical wear or acid etching. Acidic spills such as wine, cola, vinegar or lemon juice should be cleaned off acid sensitive surfaces as soon as possible.
- ❖ Standing or placing undue pressure, or strain, on a worktop can cause it to crack. This is especially so, in vulnerable or unsupported areas.
- ❖ Although granite can absorb large amounts of heat it is like glass and therefore can fracture with extreme temperature change. So avoid putting very hot saucepans on cold granite surfaces.

The best thing to clean your worktop with would be warm soapy water. For best results either wipe down with a dry cloth or use an "E-Cloth" or synthetic chamois. This will bring out the shine, whilst avoiding smears and watermarks. Do not use harsh chemicals and cleaning products, especially abrasive cleaners such as Cif or other such cream cleaners. Antibacterial kitchen sprays are fine to use on granite worktops and surfaces.