



## CARE AND MAINTENANCE OF GRANITE AND MARBLE

Granite and marble are natural products, which are porous, some more than others. We treat all granite, marble and slate intended for use in kitchens and bathrooms with a single application of our protective sealer before they leave our production unit. Further sealing may be required in certain circumstances. If you wish to secure increased protection from stains, we recommend a further treatment be applied using the contents of our home care kit.

Here is a brief list of Do's and Don'ts to assist you in keeping your worktops in excellent condition.

### Do

- Clean regularly, especially where lime scale deposits are prevalent.
- Keep surfaces dust and grit free. Dust regularly with a clean cloth.
- Clean carefully with water and a mild neutral pH7 cleanser designed for stone surfaces. Rinse and dry with chamois leather or similar. Drainer grooves can be cleaned using a fine wire wool.
- Apply a small amount of furniture polish will help to keep the granite clean and anti-static. We recommend a quality silicon free spray polish to avoid silica build up over time.
- Always use a chopping board to avoid the possibility of scratching.
- Always place hot pans on a hot plate or hot rods to avoid marring of the surface.

### Do Not

- Do not stand or kneel on your worktops, especially when widths are narrow, as you may crack them.
- Do not leave cooking oils, Beverages or any substance that may stain your granite surfaces, for any longer than is necessary.
- Do not use abrasive cleaners on your granite surfaces as this may cause scratching.
- Do not use acidic liquids on granite as this may damage the polish.
- Do not use felt tip pens or permanent markers on your granite worktops.
- Do not cut directly on the work surface.
- Do not expose your granite worktops to excessive heat.
- Do not attempt to move your worktops from the original place of installation.

## Acids and Alcohol

Marble, Limestone and Granite are susceptible to the aggressive action of acids and alcohol. Care should be taken to remove spillages of Citrus juices, particularly lemon as soon as possible. Wine, vinegar and beetroot should also be used with care, e.g. the residue of red wine on the base of a glass will leave its mark. Nail varnish and other solvent or oil based products can also stain if not wiped up immediately. Any Products containing Formic acid, Hydrofluoric acid, Nitric acid, Sulphuric acid and Phosphoric acid should not be used on Granite.

## Routine Care

We recommend that you clean your granite worktops with either a mild soap or a non-abrasive light neutral detergent (PH7) and water. Other products specifically made for the care of stone surfaces can also be acquired. The use of chamois leather is ideal for drying granite surfaces and drainage grooves can be cleaned using a fine wire wool. Do not under any circumstances use glass cleaner on any natural stone surface.

## Scratching and chipping

Granite is the most durable and scratch resistant of all natural stones and should not chip or scratch under normal use. However; we would always recommend using a chopping board to avoid the possibility of scratching. Do not place or drag heavy objects such as Tool boxes that may have grit or sand on the underside as this may also cause scratching.

## Heat Resistance

Hot pots and pans should not be placed directly onto your granite worktops. Burning or marring may occur. Natural stones are not heat resistant

Marble, travertine and limestone are highly porous materials that can stain, etch, chip and crack if proper care and maintenance is not undertaken.

*Most of all enjoy!!*

Regards,

### **Cargo Granite**

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