



Granite Stone Care Guide

Stones Are Porous - Sealing

All stones, due to their granular construction, are porous to a greater or lesser extent and most granites fall into the latter category. To reduce the slight ability of granite to absorb liquids, the surface is treated with a proprietary sealer that penetrates the surface and fills the microscopic voids between the crystals. This process is done in the factory at the completion of manufacture and again when installed.

We recommend that you re-seal granite every 6 month to 1 year, depending on the use and porosity of the stone. Marble, Limestone and other natural stones will also have to be re-sealed every year.

Staining

With the lighter coloured granite you may notice a slight darkening of the stone in areas where water has been allowed to stand, but this should fade away as it dries out.

While granite is highly stain resistant, substances such as oils, grease, and products that contain these substances can stain or darken your granite if not wiped up quickly.

Other natural stones other than granite have a much higher chance of staining. Please use the utmost care and wipe up spills immediately.

At Cargo Granite you can purchase specially formulated Stain Remover Products to take extra care of your stone and remove unwanted stain professionally.

Acids and Alcohol

Marble and limestone are susceptible to the aggressive action of acids and alcohol. Care should be taken to remove spillage of fruit juice, particularly lemon, wine and vinegar, beetroot etc., e.g. the residue of red wine on the base of wineglasses will leave its mark. Nail varnish and any other solvent or oil based products will stain if not wiped up immediately.

Materials not to be used on granite: Formic acid, Hydrofluoric acid, Nitric acid, Sulphuric acid, Phosphoric acid, Hydrochloric acid.

Routine Care

We recommend that you clean your stone worktops with our carefully selected Care Kit or either a mild soap (or a non-abrasive light neutral detergent (PH7) and water. To dry your granite, you can use a chamois leather or similar. Drainer Grooves can be cleaned using a fine wire wool.

Do not use glass cleaner to clean marble, travertine, slate, limestone or onyx under any circumstances!

Scratching and Chipping

Under normal use granite should not scratch or chip. It is safe to occasionally cut and slice on your worktops. However, we recommend using a cutting board to keep from dulling your cutlery. Dragging very heavy objects, such as a tool box with dirt, grit or sand on its bottom may cause the granite to scratch.

Heat Resistance

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, scratch, etch, chip and crack if not taken care of properly.