

TRADITIONAL MASONRY

granite quartz marble ceramic

CARE OF GRANITE WORKTOPS

Cleaning

Use a neutral detergent for cleaning. Rinse with clean water and buff dry with a soft, clean cloth. Always read the label of any cleaning product you are about to use.

Sealing

All granite surfaces are coated with a protective stone sealer at the factory to reduce porosity. After installation, it's the customer's responsibility to reapply sealer as needed, typically every six to eight months.

Spills and Stains

Wipe up acidic or alkaline substances (like citrus juices, fizzy drinks, wine, or beer) immediately to prevent etching. Strongly colored foods and liquids should also be cleaned up promptly to avoid staining. Keeping up with your sealing will significantly reduce the chance of stains occurring.

Avoid Harsh Products

Do not use chlorine-based products, alkalis, or concentrated disinfectants. Always check product information before use.

Cleaning Tools

Avoid abrasive cleaning pads or products.

Cutting

Always use a chopping board; never cut directly on the granite surface.

Your new Granite worktops will last a lifetime if cared for correctly