

Granite Care & Maintenance

Scratch Resistance

Normal use of common kitchen utensils will not mark Granite surfaces but we recommend that you do not use your bench top as a cutting board. Very sharp knives could cause small scratches, and if not, it may blunt the edges of your knives. Be careful with gemstones or tungsten implements that will scratch the surface.

Stain Resistance

The bench top should not stain under normal conditions. With all natural stone you should avoid prolonged exposure to oils, food acids, margarine or butter as a precaution. Citrus juice and vinegar should NEVER be left to dwell for any length of time. Day to day cleaning with a stone cleaner and a damp sponge will prevent stains becoming ingrained.

Chemical Contact

Do not expose the surface to harsh chemicals such as paint remover, nail polish remover, stove cleaners, turpentine, etc. If these products come into contact with your bench top, immediately wipe it away with warm soapy water.

Heat Resistance

Although granite bench top products are very heat resistant, do not use as a "hot pad". Use of a heat shield or heat pad is recommended when you have very hot pots, pans or baking dishes coming direct from the oven or hob.

Cleaning

Do not use abrasive cleaners on the bench top. Concentrated household products or industrial cleaners should never be used. All bench tops are pre sealed. Over time abrasive cleaners can break down the sealer/surface making the top more susceptible to staining.

The surface of the worktop should be cleaned regularly using warm water and neutral detergent or preferably using a stone specific cleaner such as Lithofin easyclean.

Professional Repairs

In the unlikely event of damage to your bench top, the surface can often be repaired by a trained professional such as an approved bench top installer.



119D Montreal Street
Sydenham
Christchurch
New Zealand
Ph +64 3 9611144
FX +64 3 9617124

precisionstone
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