

Granite and Natural Quartzite Care and information

The diamond-like hardness of granite makes it largely resistant to abrasions, stains and heat. **Honed or leathered** granite, whilst very durable, will benefit from oiling with vegetable oil 2-3 times a year. Just wipe it on evenly, leave for an hour and then wipe off and buff with a cloth. Most importantly, by choosing a granite worktop you not only give your kitchen everlasting performance and beauty, but you also increase the value of your home.

You'll find caring for your natural stone is easy. Warm water, mild dishwashing liquid and soft clean cloth are generally all that's needed to maintain your granite countertop surface. By following a few simple suggestions, your worktops will last a lifetime while maintaining a brand-new appearance.

Granite Do's and Don'ts

- **Don't** use scouring pads as they may cause discolorations or scratches.
- **Don't** stand, kneel on or sit on your countertops, as they could crack or break.
- **Don't** use lime removal products or cleaning products that contain ammonia, as this will affect the seal on the stone.



Granite countertops are surprisingly resilient to stains such as citric acid, coffee, tea and alcohol. However,

- **Do** wipe up any spills within a reasonable amount of time and do not let liquid sit on the countertop overnight.
- **Do** use a wooden chopping board or mats to protect the worktop from scratching and the longevity of your knives.
- **Do – for limescale deposits** – soak a paper towel in vinegar and leave over limescale deposits for a while. When softened use a single bladed razor or Stanley knife etc to VERY gently scrape off the softened limescale being VERY careful not to cut or scratch into the stone.
- **DO** – for Honed or Leathered granite - oil your worktops with vegetable oil 2-3 times a year.

Important notes

- Please refer to our terms and conditions for full stone properties.
- Your new granite worktops will have been sealed in our workshop with a silicone-based sealer which will make them waterproof but not watertight.
- It is important to note that some granites are prone to marking by oil. Blot oil and acid spills as soon as they happen and clean with mild soap and warm water to avoid any harm to your worktops.
- Granite tends to attract soap scum. Rinse with hot clean water on a regular basis and use a clean towel to dry. You can find granite cleaning products in hardware stores and supermarkets or you can use warm water and mild soap effectively.

Chipping

Chips in granite are not a common occurrence but they do happen especially when knocked with heavy pots and pans.

- If a chip does occur retain the chipped piece as most of the time it can successfully be glued back into place.
- Email us a picture of the damage to info@windsmerestone.com and provide your address and contact number. We will email you with a quote to repair it.