



207 Regent Street, London W1B 3HH
Tel. 0203 0788912/
hello@worktoplibrary.co.uk

Granite worktops – Care and Maintenance

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Granite worktops are naturally resistant to scratches, etchings, and stains with appropriate use and care of the material. Therefore, if you don't maintain it with routine sealing and daily cleaning, granite worktops have an extremely high chance of receiving damage from heavy tools, scratches, hot pot, and pan burns.

Daily Care

For maximum cleaning effect when dealing with your granite worktops, use a microfiber cloth and water to wipe clean your surface. Because granite is a porous natural stone, using abrasive products or generic chemicals to clean your worktops is not desired. Instead, it is wise to purchase a cleaner specially designed for worktops.

When uncertain about using a cleaning product, test it on the corner of the worktops before applying it to visible areas.

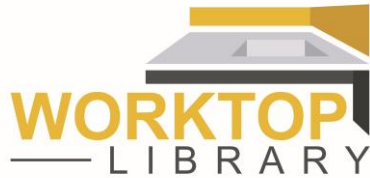
Common Ways to Scratch Your Granite worktops

Dragging heavy appliances or carrying forceful tasks such as excessive chopping directly on the worktop may damage your granite surface with penetrating scratches.

Despite granite's natural coolness in temperature, granite may be damaged by sudden changes. When using hot skillets or items directly from the oven, place a cutting board before setting them down on your worktops.

How to Care for Your Granite worktops

- Your granite worktops have previously been sealed. However, it is vital to reseal granite worktops regularly. Sealing is the act of shutting the pores inside granite to prevent the absorption of chemicals, acids, and other stain-causing moistures. We advise that you seal your granite worktops once or twice a year, depending on how frequently you use them.
- Wipe them clean after each usage to keep them clean. It removes any remaining particles that might damage or discolour the granite. The best house cleaner is a basic



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mixture of soap and water. However, it is wise to purchase a particular worktop cleaner cleaning solution (natural stone cleaner, ph. balanced: **i.e., Lithofin Power Clean**). Using a soft sponge, apply the mix to your granite worktops and gently blot. To remove extra soap, rinse the sponge with water. Use hot water to flush. It is crucial to know that you should never clean your granite worktops using detergents, abrasive items, acidic chemicals, or basic home cleansers since they might cause unanticipated harm.

- Use a cutting board or alternate surface while preparing food to avoid damaging the sealant on your granite worktops. Heavy appliances can also harm the granite surface, so avoid dragging them over. Using pads and coasters under kitchen appliances and beverages protects your worktops from severe scratches and add a decorative touch.

Please find below a list of granite do's and don'ts:

Do:

- seal your granite worktops
- reseal your granite worktops at least once a year
- use a special worktop cleaner for your granite
- wipe spills immediately
- use cutting boards

Do not:

- clean your granite worktops or tiles with abrasive chemicals and common household cleaners
- place hot pots and pans on granite
- place hefty materials for extended periods on granite