



Everyday cleaning

- ✓ Use clean, warm, soapy water and then wipe dry with a soft cloth.
- ✓ Use a **granite care spray regularly** to retain the shine of your benchtop.

Professional resealing

- ✓ We recommend professional resealing **every two years**.

Removing food residue

- ✓ Gently use a plastic Scotch-Brite pad or similar to shift stubborn food.



Preventing damage

- ✓ **Use a trivet or hot pads** when placing appliances or pots straight from the oven/stove directly onto your benchtop. Granite is heat resistant and moderate temperatures will not affect the stone. However, extreme temperatures may damage your benchtop.
- ✓ **Always use a cutting board** — never cut directly on your benchtop.
- ✗ **Avoid hitting your benchtop** with anything blunt or heavy, as this can cause chips or cracks.
- ✗ **Avoid sitting, standing or placing heavy items on unsupported areas.**
- ✗ Avoid prolonged exposure to:
 - Rusted tins
 - Vinegar
 - Red wine
 - Beetroot
 - Sauces
 - Acids
 - Margarine & oils (including cooking splatters)

