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Granite worktops – Care and Maintenance

Granite worktops are naturally resistant to scratches, etchings, and stains with appropriate use and care of the material.. Therefore, if not maintained properly with routine sealing and daily cleans, granite worktops have an extremely high chance of receiving damage from heavy tools scratches, hot pot and pan burns

Daily Care

For maximum cleaning results 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 recommended. Instead, it is wise to invest in a cleaner specially designed for worktops

When uncertain about the use of a certain product, test it on the corner of the worktops before applying it on visible areas.

Common Ways to Scratch Your Granite worktops

Excessive chopping, cutting, or dragging heavy appliances can heavily damage your granite worktops surface with numerous penetrating scratches.

Despite granite's natural cool feel, it is not impervious to extreme temperatures. When using hot pots and pans, place a trivet under each one before setting them down on your worktops

How to Care for Your Granite worktops

- Your granite worktops have already been presealed but it's important to reseal granite worktops periodically. Sealing is a process of closing the pores inside of granite to make it resistant to the absorption of chemicals, acids, and other stain-producing moistures. It is recommended having your granite worktops sealed once or twice a year, depending on how often you use them.



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- Clean regularly by wiping them clean after each use. Doing so eliminates any leftover particles that can scratch or stain the granite. The best home cleaner that you can use is a simple mixture of soap and water, but it is wise to invest in a special worktops cleaning solution (natural stone cleaner, ph balanced: **i.e. Lithofin Power Clean**). Apply the solution on your granite worktops with a soft sponge and gently blot. Remember to rinse the sponge with water to remove excess soap. Rinse with hot water. It is critical to note never use detergents, abrasive products, acidic chemicals, or generic household cleaners to clean your granite worktops because they can cause unexpected damages.
- Use a cutting board or other alternative surface during food preparation to protect the sealant on your granite worktops from scratching. Avoid dragging heavy appliances over the granite because they too can damage the worktop. Using pads and coasters under kitchen appliances and drinks not only helps to protect your worktops from deep scratches.

Please find below a list of granite dos 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

Don't:

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