

GRANITE

Granite is an igneous rock that was formed by nature millions of years ago. Granite extraction is done all over the world and every extraction area around the world has its own particular color and structure. The guidelines given here below apply for all granite worktops. If you take these guidelines into account, then you will have years of pleasure from your unique and beautiful worktop.

Daily care

The countertop can be wiped down with a mixture of water and dish soap or some other mild soap. Do not use a scouring sponge.

Regular care

It is recommended that you treat the worktop with the cleaning product provided at least once every three months. This product feeds the stone and you strengthen the shield against the penetration of dirt and moisture.

Cleaning stains

For stubborn stains, use water with a small amount of white Cif Cream. Be sure to rinse with plenty of clean water. Never use Cif Cream without water and never use a scouring sponge on a polished surface. Organic vinegar is the best thing to use for lime stains. Moisten a paper towel with organic vinegar and use it to dab away the lime stain (the vinegar will dissolve the lime). If necessary, repeat for a few days.

Precautionary measures with use

Be careful when using abrasive, especially with polished (glossy) materials.

- It is best to remove any spills as soon as possible in order to prevent them from penetrating deeper into the material.
- Avoid contact with strong acid and alkaline agents (pH value <5 and >10) and extremely aggressive cleaning agents such as metal cleaners, oven cleaners and drain unblockers.
- Always use a trivet or pot holder for hot pans and oven dishes to avoid any risk of thermal shock.
- Always use a cutting board and do not cut directly on the worktop.
- Never sit or stand on the countertop.
- Allow a built-in dishwasher to cool off with the door closed.

MARBLE, BLUE STONE AND LIMESTONE

Marble, blue stone and limestone are stones that are formed naturally. They are stones that are mainly composed of limestone and therefore have properties different from granite. We recommend the following when caring for the countertop:

Daily care

The countertop can be wiped down with a mixture of water and dish soap or some other mild soap. Do not use a scouring sponge.

Regular care

It is recommended that you treat the worktop with the cleaning product provided at least once every three months. This product feeds the stone and you strengthen the shield against the penetration of dirt and moisture.

Cleaning stains

If there are stubborn stains on the worktop that cannot be removed with daily care, you can treat them with water and an intensive cleaner that is acid-free (for example, HMK R155). Be sure to rinse with plenty of clean water. Never use acidic products or scouring agents on the countertop.

Precautionary measures with use

- Marble, blue stone and limestone are composed mainly of lime. These countertops are softer than granite and therefore very sensitive to acids. Products with a pH value <7 can affect the countertop and cause irreparable damage. Thus for worktops manufactured from blue stone or marble, be extra careful when using acidic products or foodstuffs (fruit and milk can cause stains).
- Remove spills as soon as possible and try to avoid stains caused by products such as soft drinks, citric acids, yoghurt and red wine.
- Always use a cutting board and do not cut directly on the worktop.
- Always use a trivet for hot pans and oven dishes.
- Avoid contact with aggressive cleaning agents such as metal cleaners, drain unblockers and other agents with a pH value <5 or >7).
- Never sit or stand on the countertop.
- Allow a built-in dishwasher to cool off with the door closed.

A tip on care

A blue stone worktop stays beautiful longer if you rub it with a light household oil. A normal olive oil could be used.

