

Taking Care of Your Natural Stone

Natural Granite

Helpful Information

- Each piece of natural stone is unique in character and has a timeless beauty that never goes out of style
- Granite is a natural product with strong definable patterns and natural textures
- Granite is one of the hardest stones next to diamonds and available in thousands of different colours
- Durable and hard wearing suitable for use in kitchens, bathrooms or any work surfaces in the home or commercial applications
- Granite resists staining, scratching, chipping and acids
- The durability of granite makes it suitable for outdoor use as well
- Of all materials tested in a recent study, Granite bench tops retained one of the least amounts of bacteria after cleaning

WARNING ! Heat Tolerance

We suggest that hot pots and pans never be directly placed on the surface, doing so will VOID YOUR WARRANTY. We also recommend a hot pad or trivet be placed on the surface under cooking units such as electric frying pans, crock pots, or roaster ovens.

Care & Maintenance

- Granite requires sealing initially, and is simple to maintain with occasional cleaning and maintenance
- Your granite is surface sealed as part of the Edstein Creative Stone production process
- For the first 12 months simply use hot soapy water as your cleaner and then polish dry to a high gloss shine
- After 12 months you can revitalise the shine of the surface by using a polish cream designed specifically for natural stone. Lithofin products are recommended
- If any materials do happen to mark the surface these can be removed by applying specific Lithofin products
- Do not use cream cleansers or abrasive scrub pads on natural stone.
- Avoid leaving oil residue on Granite benchtops for long periods of time, clean up after cooking to maintain Granites Natural Appearance
- Avoid using harsh chemicals such as bleach & acids on Granite