



WORLD OF MARBLE®

BESPOKE STONE SURFACES

Your new Granite worktops

Keep them looking great with our maintenance tips...

Granite is one of the oldest and hardest rocks on the planet, formed over millions of years when magma is forced between other rocks in the earth's crust, and then cools and crystallizes deep underground. It is hard-wearing, beautiful and elegant as a kitchen choice, and provided you follow a few guidelines, your new granite work surfaces should last for a lifetime.

Pitting and veining are natural characteristics, and can be expected in granite. Some small fissures, blemishes and flaws are all entirely natural and are formed in the stone during cooling in the earth's surface.

To keep your granite gleaming just use simple neutral soap and water, and then buff dry with a clean cloth. Please do not use bleach or other abrasive surface cleaners such as baking soda or hydrogen peroxide to clean your work surfaces.

Both acidic and very alkaline substances can damage your work surfaces, and you should be careful if using these products. Red wine, some oils, citrus fruits, beetroot, blackcurrant and vinegar are just some things to be mindful of, so use a chopping board wherever possible to minimise the chances of staining. Any spills should be cleaned as soon as possible to avoid damage. Blot with a kitchen towel to avoid spreading the spill, and then wipe with warm water and simple soap. Rinse the area thoroughly.

Cutting and chopping directly on your worktops should be avoided. You may not notice any immediate damage but over a period of time this will cause marking and rough areas, and in the process, damage your knives. Likewise, wherever possible you should avoid putting hot pans directly onto your work surfaces. High temperatures from pans can cause thermal shock to the stone, so please use trivet bars or a chopping board.

Try not to stand, kneel or walk on your work surfaces to reach light bulbs or blinds, or to paint walls and complete other DIY tasks. Certain areas of the stone, such as near hobs and sink cut-outs may be slightly weaker, and therefore easier to break.

Work surfaces to last you a lifetime!

QUARTZ | GRANITE | MARBLE

Unit 9 Coach Gap Lane, Langar, Nottinghamshire NG13 9HP | Tel: 01949 869 182 | Email: info@worldofmarble.co.uk

www.worldofmarble.co.uk