
Care and Maintenance

Cleaning We recommend the use of clean white (or colorless) cloths for bench tops etc. There is no problem using synthetic sponges, but they do tend to leave streaks on a highly polished surface. Discard cleaning cloths when they become soiled and mops as they become worn or dirty.

Never use harsh cleaners on stone surfaces. A diluted mixture of Mentholated Spirits and water (70/30) and paper towel is a great and cheap everyday cleaner.

Bench Tops It is important at any time to clean up spills as soon as they are detected; the longer they are left unattended the greater the risk of a mark occurring. As effective as Marble & Granite sealers are, they cannot guarantee to protect every natural stone from every spill, in every situation – especially if it has been left to stand overnight. So take a little time, and wipe up spills as soon as possible. With this, it is important to always place coasters, trivets and/or placemats underneath hot pots and pans etc., to reduce the risk of thermal shock and fracturing on your benchtop.

Never use harsh cleaners on stone surfaces. A diluted mixture of Methylated Spirits and water (70/30) and paper towel is a great and cheap everyday cleaner.

- Do dust and mop floors frequently
 - Do clean surfaces with a diluted Meths & water or small amount of mild detergent.
 - Do thoroughly rinse and dry the surface after washing
 - Do clean up spills immediately
 - Do protect floor surfaces with non –slip mats or rugs and countertop surfaces with coasters, trivets or placemats
 - Do treat natural stone with a penetrating stone sealer for easier maintenance
 - Do test any cleaning/sealing product on a small, less obvious area for etching or discoloration prior to using any product on your stone surface
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- Don't use vinegar, lemon juice or other cleaners containing acids on granite, marble, limestone, travertine or onyx surfaces
 - Don't use cleaners that contain acid such as bathroom cleaners, grout cleaners or tub & tile cleaners
 - Don't use abrasive cleaners such as dry cleaners (powder Ajax etc.) or cleaners (Jif). Heavy use of abrasives can dull the polish on all stone surfaces.
 - Don't mix bleach and ammonia; this combination creates a toxic and lethal gas.
 - Wipe up spills as soon as possible to avoid stains setting. Clean up immediately with water and mild detergent with a soft cloth as wines, coffee and tea spill can permanently stain the bench top.
 - No acidic or alkaline detergent.

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- Avoid harsh cleaners such as trichlorethane, methylene chloride, paint remover, nail polish remover, oven cleaner, bleach, drain cleaners and detergent as these chemicals can etch or discolour the stone. If one of these comes in contact with your bench top clean it immediately with a mild detergent, then rinse with water.
 - Avoid heavy steel tools or tungsten tools onto bench top.
 - Avoid prolonged exposure to oil base products.
 - Avoid extreme temperature. Always use trivets or mats below hot pans, dishes, crock, pots and electric skillets to avoid thermal shock to the bench top.
 - Avoid using knives directly on the surface of the countertop to avoid scratch mark.
 - Always use a chopping board when cutting.
 - Avoid pressure or force on the bench top. Don't drop heavy objects onto it or standing on it as excessive force can chip and crack the countertop surface.