



INSTRUCTIONS FOR CARING AND MAINTAINING YOUR NEW STONE TOPS

MAR GRA PTY LTD

Granite (predominately used for bench tops) is usually found with crystalline structure, which often indicates some degree of porosity.

This is often only measured in fractions of one per cent, but can be of concern to some people because observed liquids tend to darken the appearance of many types of granite. Clean water is not the problem: it can be absorbed. And will eventually evaporate without a trace. We strongly recommend that oils and other corrosive agents are not left on granite kitchen tops for more than a few minutes to maximum 30 minutes (if a dark colour). Always wipe down your granite top with a clean rag (moisten with water, not soap or washing up detergents) to eliminate any chances of staining. Even though your granite top has been sealed (manufacturer's sealing application only) when products such as oils are left on the granite for an extended time the oil will bypass the sealer and enter into the granite.

For cleaning of your granite kitchen top, we advise that NO products such as Domestos, Ajax, or any other product containing bleaches, ammonia, lemon juice or citric acids are to be used on the granite or marble tops. What is conventionally used as a household cleaner is not generally manufactured keeping natural stones characteristics or requirements in mind and therefore should not be used on your stone tops. The best product to use is pure methylated spirits or a mix of 50% methylated spirits and 50% water. There are other specific cleaning products on sale that can be purchased at the local supermarkets that are specifically made for stone bench tops, read the instructions/directions carefully and use at your own discretion. We suggest the stone be sealed and maintained regularly- possibly yearly.

A further consideration when using your granite kitchen top is not to use electric frying pans directly on granite. Even though granite is heat resistant, we do not recommend the use of these pans directly on the granite as they may cause thermal shock and cause your granite to crack or open up, this is due to heat being used for a prolonged period of time on the one area only not giving the stone time to disperse it.

Remember also that standing or sitting on the granite is not recommended - applying weights or pressure on the stone top may cause breakages especially in areas such as sinks and hotplate rails. Stone is hard and resistant but not indestructible.

Granite is a natural product, and as such variations in colour, grain, structure, veining, fissures, pinholes, and crystal formations are to be expected and accepted – they are not defects.

Marble top requires a bit more care than granite tops. Marble is inherently soft, brittle and prone to staining, bleaching and or discolouration. As with granite tops, all of our tops are sealed by our company at the time of installation (manufacturer's sealers) we do however recommend that the sealers be re-applied to maintain the stone, we suggest twice a year.

We do not recommend the use of bleaches, domestic/industrial cleaners or any product containing bleaches, soaps or citric acids. The use of window cleaning products (shower cleaning products) is not to be used on Marble. If any of these products are used they will corrupt the sealers and allow the stone to stain, discolour and lose its lustre. We recommend the use of methylated spirits as described for the granite. Standing and sitting on the stone tops is not recommended.

Marble is a natural product and as such variations in colour, grain, structure, veining, fissures, pit holes and crystal formations are to be accepted- they are not defects.

RECONSTITUTED STONES (Man-made products) - Refer to individual manufacturers cleaning instructions.