



**Königstone**

# Granite Care Guide

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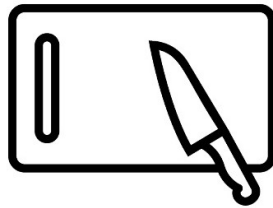
### **Clean with water and a mild cleaning agent**

For daily maintenance, wipe over the surface using a damp cloth with a neutral detergent. For ease of removal, we recommend to wipe off any spills as they happen.



### **Remove stubborn marks with natural stone cleaner**

For more stubborn spills that cannot be removed with water, rub over the area with a non-abrasive scouring pad and natural stone cleaner product.



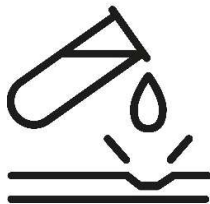
### **Use a chopping board**

We advise to use a chopping board rather than cutting directly on the surface. Granite is harder than metal so sharp objects such as knives may leave a metal residue on the worktop.



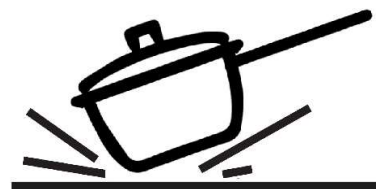
### **Use heat protection**

Always place items from the oven or hob onto heat pads or stands to protect the surface. Although Granite has a high heat resistance, a sudden change in temperature can cause thermal shock.



### **Avoid harsh chemicals with a high or low Ph**

Never let products that are very acidic (such as Hydrogen peroxide) or alkaline (such as caustic oven cleaner) come into contact with your Granite surface. If this happens rinse immediately with plenty of clean water.



### **Avoid impact from hard objects**

Care should be exercised to prevent striking the surface with any hard or heavy objects. Although Granite is hard and durable it can be vulnerable on leading edges, particularly around undermounted sink cut outs.