



Caring for your Granite:

Thank you for choosing granite for your new worktops. The following basic guidelines on maintaining and cleaning your granite are provided to assist you in keeping your work surfaces in their 'as installed' condition. We hope you find the following of assistance.

Granite is an intrusive rock, formed beneath the earth's crust by magma flowing into deep pockets and cooling under tremendous pressure. It is highly crystalline with varied and large compositions of quartz, feldspar and mica, along with the presence, in lesser amounts, of dozens of other minerals. The result is an igneous rock with wide variations in colour, texture and veining that contribute to its natural beauty. It can be supplied in a number of finishes and its high strength and low porosity give it hard-wearing properties which make it an ideal material for kitchens and bathrooms work surfaces.

Granite is well suited for use as a working surface in kitchen and bathroom environments. It has good general resistance to absorption and should not be damaged by heat* or marked by knives (care should nevertheless be taken with fusion edge knives which, it is claimed, can cut anything!).

To further reduce the potential for granite to absorb liquids (and therefore stain) we treat all surfaces with Lithofin Nano Top, a proprietary sealer that penetrates the stone and fills the microscopic voids between the crystals. This process is carried out immediately after installation by our trained applicators. **Please refrain from allowing any liquids to come into contact with your stone tops for at least 6 hours after application as the product must have sufficient time to set into the stone.** It is also advised that pets are kept away from the worktops whilst the product is drying. Lithofin offer a **20 year performance warranty** against stains and water uptake.

To register your warranty please fill in the rest of the warranty application form and send it to

Sales

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Contact Casdron on 01962 732126 for further assistance as all warranty are issued by them and certification will be provided by Casdron.

There are nevertheless some household substances that can cause staining even to well sealed granite. Beetroot, wine, lemon juice, cooking oil - particularly where prolonged exposure is allowed to occur – can cause staining. Kitchen cleaners containing bleach or anti bacterial agents should be used sparingly as these can break down the sealant layer and, over time, discolour the surface of the stone. Neat washing-up liquid if worked into the granite or allowed to stand for prolonged periods can also cause a dulling of the polished surface.

For the general cleaning of granite we recommend Lithofin Products for best results. Please consult your care pack for cleaning instructions. Should you have any questions or concerns, or need to obtain more cleaning products, please contact Casdron Enterprises on 01962 732126 or visit their website at <https://casdron.co.uk/>

In hard water areas it is common for lime scale residue to build up around the tap and drainage areas over time. This can be easily removed by lightly rubbing the area with type00 wire wool available at most hardware stores.

Following these guidelines will ensure the good condition of your work surfaces for years to come. If you require any further information, or wish to purchase any of the Lithofin products available, please do not hesitate to contact them on either 01962 732126 or email sales@casdron.co.uk

*Whilst granite is highly heat resistant we would not recommend that boiling pans are regularly placed upon granite surfaces. Being a natural material there is a potential for any imperfections within the stone (microscopic fissures) to open where heat is directly applied. Though the potential for such an occurrence is very small we would recommend that mats and trivets etc be routinely used when placing very hot items.