



LANDFORD STONE

Care of your Honed Granite

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

The term 'granite' is used to broadly describe a genus of igneous rock formed where molten magma, under extreme pressure deep within the earth's crust, slowly cools and solidifies. Varying mineral elements such as quartz and feldspar, present within the cooling magma, give different granite deposits their diverse colour ranges, patterning and lustre.

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*

To further reduce the potential for granite to absorb liquid (and therefore stain) we treat all surfaces with a proprietary sealer that penetrates the stone and fills the microscopic voids between the crystals. This process is first done in the factory at the completion of manufacture and again when each piece is installed. The general cleaning of granite thereafter can generally be effectively undertaken with a mild detergent solution. Once cleaned all surfaces should be dried with a soft cloth or kitchen roll.

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.

The 'honing' of granite provides a matt finish to the stone. Honed granite is typically lighter in colour than its polished counterpart. It should be noted that whilst honing produces a very appealing softer look to the stone, it does make the surface more susceptible to surface marking and will show cup rings and finger marks much more than polished stones do.

The methods for cleaning honed granite is similar to the cleaning of polished stone, however, honed granite will almost certainly require more frequent cleaning. We recommend Rejuvenata™ spray, for stubborn surface marks.

Developed by Hanafinn, Rejuvenata™ is suitable for all natural stone worktops. It contains a small percentage of invisible sealant which adds to the protective layer with every use, giving long lasting protection.

Rejuvenata™ spray is available to purchase from Landford Stone directly, or you can contact us on 01794 324232 for your nearest supplier.

Your top is manufactured to resist knocks, however, avoid banging the top and do not sit or stand on the work surface. In order to maintain the surface over time, we advise against cutting or chopping directly on the countertop surface. Please use a chopping board.

Contact with harsh chemical products is always inadvisable. If you have accidentally spilled chemical substances on the surface (e.g. products to clean metals, the oven or brushes, paint removers, acids, solvents, acetone based products or alkaline based products, etc) remove the spill immediately, rinse with warm water and dry with a clean cloth.

Following these guidelines will ensure the good condition of your work surfaces for years to come. If you require any further information, then please contact the office on 01794 324232.

*Whilst granite is highly heat resistant we would not recommend that boiling pans be 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. It may also scorch the stone, showing a white ring mark. 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.

Please keep all the details you receive from us, including the templating and fitting dates for any future reference. Most importantly, please retain and refer to the given Job Number, which can be found on both your quotation and order acknowledgement; this will enable us to access your details promptly.