



Protection & Care for your natural and engineered stone worktop

<p>Granite Worktop</p>	<ul style="list-style-type: none"> • Granite is Porus and even with sealants its best advised to avoid oil, acids, paints etc spills to be wiped soon on the surface to avoid stains. • Avoid using vinegar and ammonia directly on the worktops • Use professional stone masons to seal the granite while installation
<p>Marble Worktop</p>	<ul style="list-style-type: none"> • Marble is a porous stone the sealant can lose its effect over time and needs to be reapplied • Marble is prone to marking if acid gets spilled on the surface so avoid cleaning worktops with acid • Avoid placing hot pans directly on worktop surface
<p>Quartz Worktop</p>	<ul style="list-style-type: none"> • Quartz Worktop is comparatively more heat resistant and durable than other stones. Though temperatures above 150°C -300°F or sudden extreme temperature changes can damage the surface. • Avoid quartz for outdoor kitchen worktops, it can be damaged with direct exposure UV rays.
<p>Porcelain Worktop</p>	<ul style="list-style-type: none"> • Porcelain are partially heat resistance its best recommended not place it directly on the worktop surface • Due to its high gloss, try not to drag or drop kitchen utensils on the surface.

Cleaning of natural and engineered stone worktop



Natural Stone Worktop	Engineered Stone Worktop
<ul style="list-style-type: none"> • Clean with a warm damp soft cloth or a sponge remember to dry off water and soap residues. • Remove spills immediately with dry or damp cloth. • Do not use knife to cut directly on worktop • Do not use abrasive cleaners on natural stone worktops instead water is more effective • To remove stains of Limescale, Wine, ice cream and Greases use alkaline detergent • Use acidic decaling agent to remove stains from cement, grouting joints, plaster on granite 	<ul style="list-style-type: none"> • Daily cleaning can be done effortlessly with mild detergent cleaner and water. • For spills and stubborn stains, gently scrape away with a plastic spatula then cleanse off the surface with water. • Use anti-limescale product with a damp microfibre cloth to remove limescale stains. • Use an oxide cleaner and leave it to work for a couple of minutes. Then rinse with water and dry to remove metal rust stains. • Use dilute bleach with water to remove wine and tea stains

Check out some worktop maintenance manuals from top brands

- [Silestone maintenance manual](#)
- [Dekton maintenance manual](#)
- [Levantina natural stone maintenance manual](#)
- [Techlam maintenance manual](#)