

Care & Maintenance | Granite

1. If a spill should occur, clean up before the stain has a chance to penetrate the surface. Granite is the least porous of all-natural stones, but some lighter granites could stain with beetroot, red wine, some herbs and spices such as saffron or turmeric if left too long on the surface.
2. Generally, you can clean your granite with soapy hot water.
3. Using harsh acidic cleaning chemicals on your countertop may strip the sealer and leave the porous surface of the granite exposed. Only use non-acidic cleaners and or stone specific cleaners which you can purchase from all major super markets.
4. Avoided sprinkling oil on the countertop as this may penetrate the stone and darken areas of lighter granites.
5. Containers such as olive oil bottles are often hard to keep completely dry, and the layer of olive oil on the bottom of the bottle will discolor the granite with prolonged contact.
6. Use a cutting board when preparing food. Cutting directly on the granite will damage both your knives and the countertop. Bacteria from meats and other ingredients can get into the pores of the granite, while oils or acidic ingredients can cause stains.
7. Place trivets under any hot pots or pans. One of the benefits of granite countertops is that you can place hot pans directly onto them without causing a burn mark or "thermal shock." However, using a trivet is still a good idea, as grit trapped between the pan and the countertop can cause scratches and pitting.

Call +64 9 274 8846

(tel:0064292748846)

info@universalgranite.co.nz

[\(mailto:info@universalgranite.co.nz\)](mailto:info@universalgranite.co.nz)

Auckland

9 Turin Place,
Otara 2013

Christchurch

15 Vanadium Place,
Addington 8024

Wellington

17 Wakefield Street,
Alicetown, Lower
Hutt 5010

Quick links

[Products](#)
[Login](#)