

# MID-ULSTER

---

## GRANITE & STONE

---

Thank You from Mid-Ulster Granite & Stone



Now that your new Granite has been fitted, the job is complete and your happy with the finished product, please take a minute to read through our care and maintenance guide to help you get the most from the finished look.

**Please note chopping boards and after care products are available to collect from  
Mid-Ulster Granite & Stone**

Chopping Boards - £40

Rejuvenata - £9.50

Cleaning Cloths - £5

Registered Office: 67 QUEEN STREET, LURGAN

Directors: K.M. Rowe, S.M. Rowe, L.R. McClure, T.M. Emerson..

Registration No. N.I. 6159

# MID-ULSTER

---

## GRANITE & STONE

---

### Granite Use, Care & Maintenance Guide

#### *General Usage Advice*

#### *Routine Cleaning and Maintenance*



Granite is a natural stone and is therefore porous, this does not mean that it is harder to care for or maintain. This is due to the fact that here at Mid-Ulster Granite & Stone we seal all our granite slabs twice during production and on the day of installation. For that reason, we recommend that you leave the worktop overnight before cleaning. We recommend you use Rejuvenata to maintain the fresh look of your granite surfaces. If you don't have this product, the best option is to use water and neutral soap. You should then finish off by

rinsing the surface with plenty of water and drying it with kitchen paper or a clean cotton dishtowel.

#### *Cleaning Stubborn Stains*

When faced with stubborn stains, the best way to fix it depends on the type of stain. The most usual cases are:

#### **Grease Stains**

Apply CIF Cream or similar onto the stain and rub it with a sponge until it disappears. Repeat the process if necessary. Next, rinse with a generous amount of water and dry the affected area.

#### **Silicone and Putty Stains**

We recommend you remove the stains as soon as they appear. To do so, use a knife held horizontally and CIF Cream, and scrub with a sponge. Afterwards, rinse with plenty of water and dry.

## Cleaning Difficult Stains

For difficult stains, pour some CIF Cream (or a similar product) onto the affected area and leave for 2 minutes. Next, scrub with a gentle scouring pad (for glass-top cookers, blue type: no scratch),

rinse with plenty of water and dry. If the stain persists, contact ourselves or the kitchen studio.



## Response to Impacts

One of the most notable features of these surfaces is high impact resistance. However, you should avoid impact to those areas that are less resistant and more sensitive to impact along edges.

## Avoid Chopping

We recommend the use of a chopping board when preparing food, in order to maintain and prolong your granite surfaces. Granite Chopping boards are available to maintain the look of your worktop and help to minimise damage or dulling over time.

## Avoiding Heat Damage

After using certain kitchen utensils, such as frying pans, pots and other items that give off heat, do not place them directly onto the surface. Instead, you should use a chopping board or tablemat (a rubber one, if possible) until the utensils have cooled down. This is because the sharp difference in temperature (between hot and cold) can damage the surface.



## Precautions for General Use

- Granite worktops must not be rubbed with abrasive materials (such as metal pads, scouring detergents and wire wool or alkaline and chlorine-based cleaners or bleach) instead, wash with clean warm water to which a non-abrasive light neutral detergent (PH7) may be added. Rinse with clean warm water and dry with a chamois leather or similar.
- Liquids spilt on your granite worktops should be mopped up immediately. The most risk is from highly alkaline or acidic liquids (such as lemon juice or vinegar), oil-based substances (such as butter and cooking oils - hot oil splattering from cooking pans around the cooker), wine, detergents and alcohol.
- Do not allow any build-up of salt or detergent on your granite worktop.
- Granite worktops should not be brought into contact with strong acids or chemicals including paint stripper, brush cleaner, oven cleaner, nail varnish remover, degreasant or similar products.
- For a longer lasting finish the granite worktop surface can be sealed to reduce its natural porosity.
- Do not hit your granite worktop with something blunt and heavy. It can crack, chip or even break (the edges are most likely to be damaged if physically abused).
- We would advise the use of a chopping board as a preparation centre to reduce the risk of damage to your granite worktop.
- Do not expose your granite worktop to excessive heat - we advise the use of a tripod or similar to place your pans on when taken directly from the hob.

## Cleaning silicone and glue

During the fabrication (miter cutting, laminating, general cleaning of pieces) and the counter top installation (joints, splash backs, etc.) where glues, adhesives and silicones are used, we recommend leaving the sealer overnight before cleaning. To do so, use clean cotton cloths or paper. This may take numerous attempts to remove the leftover residue. Isopropyl Alcohol or Isopropanol (cleaning alcohol) or ethanol may be used as a silicone and adhesive cleaner.

## Not recommended products

Products such as solvent or acetone should not be used for cleaning worktops or slabs. Scouring pads should not be used. It is advisable to use micro fibre cloth or wet paper.



NATURAL STONE



GUARANTEED  
QUALITY



WIDE RANGE OF  
COLOURS



WIDE RANGE OF  
FINISHES



EASY CLEANING AND  
MAINTENANCE