Thank you for choosing Granit Plus for your countertops. We invite you to carefully read the following instructions so that you may make the most of your new purchase. Please feel free to contact us if you need additional information.

1. Remove the plastic film that protects the surface of your countertops:
   1. Remove any glue residue with a soft cloth dipped in rubbing alcohol.
2. Clean the entire surface with the # N323 cleaner provided in the maintenance kit.
   1. Spray the cleaner directly onto the surface and wipe with a damp cloth. Wipe dry with dry cloth.

Sealing your granite countertops :

A sealant was applied to your granite countertops during the fabrication process. However, because of the overall high humidity level in the factory it is necessary to reapply the sealant to the countertops **36 to 48 hours after installation** in the home.

1. Use the **PS-470** water base sealant to seal your countertops.
   1. Pour a fair amount of the sealant directly from the bottle onto the countertops then spread evenly, without rubbing, using the pad provided in the maintenance kit. Also apply along the edges and sink cut-out.
   2. Let stand for **15 – 20 minutes** during which time you will need to go over the surface several times with the pad to thoroughly cover with the sealant. **DO NOT allow the sealant to fully dry.** Do not hesitate to add a small amount of sealant to areas that seem to dry off faster. After the elapsed period, wipe off one section at a time with a soft cloth. Wipe again with a second cloth or paper towels to remove any leftover residue then dry thoroughly. Move on to next section.
   3. On the following day we recommend that you apply a second treatment to the areas located on each side of the cook-top for added protection.
   4. It is recommended to treat the countertops every **two (2) years** for better waterproofing.

Normal care :

Use the **# N323** cleaner or a mix of water and gentle liquid soap (ex.: dishwashing liquid).

Fill a 500ml spray-bottle with water then add a few drops of dishwashing liquid and mix. Spray the countertops with this solution and wipe with a damp cloth to remove any smears or stains.

Superficial food stains :

Use a mixture of one part of water for one part of bleach or rubbing alcohol (undiluted). Soak a clean white cloth in the solution and place on the stain. Let stand for **5 – 10 minutes**, wipe clean, rinse and dry. For tougher stains, let stand throughout the night.

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| **Warning :** | The use of abrasive products**(1)** or utensils such as scouring powder, scouring pad, harsh detergents or commercial cleaning products could damage the polish of your countertops.  Also avoid ammonia**(2)** or oil-based (petroleum) products. The use of such products could permanently damage your countertops and such damages are not covered by any warranty.  **(**1) Ex.: Vim, Mr. Clean Magic Eraser, S.O.S. soap pads, etc.  (2) Ex. : All glass cleaners (Windex, Ajax, Spic & Span, etc…) |
| warning |

**Other recommendations :**

1. Chopping food directly on your granite countertops will dull your knife blades. Use a cutting board.
2. Scratches and/or blade marks are not covered by any warranty.
3. Hot glass dishes (ex : pyrex bakeware, corning ware, etc.) placed directly onto granite countertops will break. Use a trivet.