

CARE & RECOMMANDATIONS

Quartzite countertops

Version : 26-03-19

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PRODUCTS

ARIA • ATLANTIC LAVA STONE • DOUBLE BLACK
• SANDALUS DARK • MONT BLANC NIMBIA • WHITE MACAUBAS

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:
 - a. 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.
 - a. Spray the cleaner directly onto the surface and wipe with a damp cloth. Wipe dry with dry cloth.

SEALING YOUR QUARTZITE COUNTERTOPS :

A **Nano Protection** treatment was applied to your countertops during the fabrication process. This protection should maintain its effectiveness up to **five (5) years** under normal use.

It is recommended to apply the sealant provided in the Granit Plus maintenance kit every **3-5 years** to preserve the beauty of your countertops.

- 3) Use the **PS-470** water base sealant to seal your countertops.
 - a. 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.
 - b. 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.
 - c. 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.

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.

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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.

MARBLE OR LIMESTONE countertops require special care.

Here are **BASIC RECOMMENDATIONS** to follow.

Coaster: Place drinking glasses (especially those containing juice or wine) on coasters to prevent ring or stain marks.

Spills : BLOT with a paper towel. Do not wipe area, it will spread the spill. Flush the area with water and mild soap and rinse several times. Dry the area thoroughly with a soft cloth. Repeat as necessary.



Use of any of the products listed below could cause permanent damages **not covered by any warranty.**

Products containing **LEMON, VINEGAR** or other **ACIDS** may dull or etch the stone. Ex.: Commercial or homemade organic all purpose cleaner or soap.

SCOURING POWDERS or **CREAMS** often contain abrasives that may scratch certain stones. Ex.: Vim, Mr. Clean Magic Eraser, SOS soap pads, etc.

Ammonia or oil (**petroleum**) base products should also be avoided. Ex. : All glass cleaners (Windex, Ajax, Spic & Span, etc...)

All RUST REMOVAL PRODUCTS OR TOILET BOWL CLEANERS can permanently damage stone.

Follow this link to access the extensive list of recommendations.

www.marble-institute.com/consumers/care.cfm



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.