

Discover the full range of natural stone
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GRANITE KITCHEN WORKTOPS
HOW TO KEEP YOURS LOOKING GREAT

HOW CAN I MAINTAIN MY GRANITE KITCHEN WORKTOP?

The hardness of granite is one of the greatest characteristics of this natural stone. It makes this material resistant to heat, acid and scratches: excellent qualities in a kitchen worktop. You can achieve the best long-term results by maintaining your granite worktop properly, which is not difficult or labour intensive. With a little bit of discipline, your granite worktop will give you decades of comfort.

STEP 1

Use **Lithofin MN Easy-Clean** for daily maintenance. This 2-in-1 product cleans and nourishes, removes greasy surface dirt and provides a beautiful patina.

Regular cleaning of your natural stone kitchen worktop with this product will make it more resilient and easier to maintain.



STEP 2

Clean the kitchen worktop regularly with **Lithofin MN Power-Clean** and then use **Lithofin MN Easy-Clean** again for daily maintenance.



TIPS

- If your kitchen worktop is affected by limescale, clean it with **Lithofin KF Ceramic-Clean** every now and then.
- Don't use too much water. A gentle rub with a damp cloth is sufficient.
- Always follow the instructions on the packaging of the maintenance products.

Read the material's technical sheet on www.brachotsurfaces.com.

FREQUENTLY ASKED QUESTIONS

There are some dark stains (oil and grease) on my kitchen worktop. How can I get rid of them?

This can be done in two steps. First clean with **Lithofin MN Power-Clean**. Treat the entire worktop, not just the areas with the stains. Allow to dry. Then you can remove the dark grease and oil stains locally with **Lithofin OIL-EX**.

Caution: your kitchen worktop must be made water and grease repellent before this treatment. The natural stone provider or installer often does this before installation, but it can also be done afterwards. Contact us or your natural stone provider for more information.

There are some small stains or grease smudges on my kitchen worktop. How can I get rid of them?

These are often superficial stains or a superficial layer of a used maintenance product. Normally all you need to do is clean the entire surface thoroughly with **Lithofin MN Power-Clean** and rinse.

There are some white limescale rings on my kitchen worktop. How can I get rid of them?

Put some **Lithofin KF Ceramic-Clean** on a kitchen sponge and keep rubbing gently until the limescale rings disappear. Never use any abrasive materials to achieve the desired result more quickly, as they may damage your worktop.