



Tips to Care for your Stone Benchtops

Don't's	Do's
Do not use bleach or any other acid based/ ammonia or caustic cleaning product to clean the surface. This will wear out the protective coating, damage the gloss and cause the stone to become more porous and susceptible to staining	Clean with a mild detergent or PH neutral cleaning product designed for stone and buff with a soft cloth
Do not leave spills on the benchtop. Items like coffee, red wine, oils, butter, lemon juice, tomatoes and other acidic foods can cause staining and damage to the protective coating, particularly to lighter coloured stones. In marble tops it can cause etching as well.	Clean up any spills immediately
Do not put hot items directly onto the stone benchtop. Stone is heat resistant, not heat proof, and damage done to the stone may not be noticeable immediately. If stone is subject to extreme heat on a regular basis it will cause hairline cracks to appear over time, reducing the strength of the stone, and in some cases severe thermal shock resulting in the stone requiring replacement! If the stone is marble, it may even scorch!	Use a chopping board or heat plate underneath any hot items to protect the surface, and your wallet!
Do not cut items directly onto stone benchtops. This will wear down the polish on the surfaces and blunt your knives!	Use a chopping board!
Do not put excessive weight on stone benchtops, particularly to the weak parts such as the front and rear of the sink and cooktop. Downward pressure to these areas will cause cracks, and although some stones are stronger than others, it will not expand or contract so should not be subject to excessive weight or heat.	Enjoy using your stone benchtop, without standing on it!

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