



## **Keeping up appearances**

### **Taking care of your new surfaces**

#### **Thank you for choosing Trend surfaces from Granite Transformations**

We pride ourselves on providing superior solutions for all kinds of interior and exterior surfacing requirements, from luxurious kitchen countertops to stunning shower surrounds and practical flooring to shelving with a difference.

We use only the highest quality materials and our own certified installers to ensure first-class workmanship and total satisfaction. Designed to last, Trend surfaces come with a unique Lifetime Limited Material Warranty to give you extra protection and peace of mind.

We want you to enjoy your Trend surfaces for years to come and have produced this document to help you keep them looking their best. With a little bit of care and minimal regular attention, they will literally last you a lifetime.

#### **Quality that Shines Through**

Trend surfaces are made from 95% natural materials combined with state-of-the-art polymer and diamond polished to give them a deep lustrous shine. Their non-porous finish has many unique properties that not only make them easy to clean and care for, but also extremely practical and highly durable.

While they are built to withstand tough treatment, a few simple precautions will help them keep their sparkle and avoid any accidental or lasting damage.

#### **Cuts and Scratches**

Their unique structure makes Trend surfaces hygienic and highly resistant to scratches. Food can be prepared directly on top quite safely, but for repeated or heavy use we do recommend using a separate chopping board.

#### **Spills and Stains**

Trend surfaces are resistant to stains from most common household food and liquid products. However, lighter colors are more at risk from substances like tea, coffee and red wine and need a little extra care. Certain chemicals such as solvents, acetone, acid or alkaline products can also cause damage. To avoid any possibility of marking, ensure all spills are wiped clean at the earliest opportunity.

For really stubborn stains, use an ordinary cloth and some diluted liquid bleach, making sure you rinse the surface liberally with soapy water and wash off thoroughly.

#### **Hard knocks**

Trend surfaces are built to take the rough with the smooth. The diamond polished finish may look and feel as smooth as glass, but it's tough enough to resist everyday impacts from heavy pans and cast iron cookware.

In fact they're tested to withstand the impact of a bowling ball from a height of 3ft without damage, so they should be able to cope with even the most heavy handed cook! Even so, edges are particularly vulnerable to sharp impact and can chip if struck hard. Care should always be taken when handling or storing heavy cookware.

#### **Hot pans**

Trend surfaces are heat resistant, so brief contact with hot pots and pans won't cause any problems. However, for safety you should always try and avoid placing cookware straight from the oven or burner directly onto the surface as prolonged, excessive direct heat can cause scorching in some cases.

Allow pans to cool before placing on the surface. For peace of mind, we recommend the use of trivets or heat protection pads. Special care should also be taken with cast iron cookware, which retains its heat longer. Similarly, surfaces should be removed immediately.

SPECIAL CARE should be taken with induction and ceramic burners. Both of these methods of cooking generate extremely high temperatures in the base of the cooking utensil. These can exceed the levels our surfaces are tested to and could cause serious damage. You should always use trivets for this type of cooking.