

Black Pearl



TESTING

- Water Absorption: 0.14 %
- Compressive Strength: 117 Mpa
- Density: 2775 kg/m³
- Flexural Strength: 11 Mpa
- Hardness on the Mohs scale: 6.5

PETROGRAPHIC NAME

Syenite

CHARACTERISTICS

100% natural
Hard and resistant to heat and scratches, but must be treated with respect to prevent damage. The best of all the natural materials, it can withstand high temperatures, is water resistant and impervious to most stains, but wine and citric acids must be cleaned up at once to avoid damaging the stone. Will usually need to be protected by a special sealant (initial sealing done by Nerostein, another in about 4/5-10 years)

LOW MAINTENANCE

Damp cloth and mild detergent daily will do.

AVAILABLE FINISHES

POLISHED

- High gloss, mirror-like surface
- Enhances the color and markings of the material
- Smooth, shiny and reflective
- Brings out the full color and character of the stone
- Retains its shine for a very long time, which makes it relatively easy to clean and care for

LEATHER FINISH

- Less glossy and worn-out look
- A textured appearance while retaining its natural color.
- Smooth and slip-resistant
- Hides fingerprints, water spots and smudges well

- Black Pearl has a consistent dark base with minerals that create a beautiful shimmering effect and provide a timeless look both in traditional and modern kitchens
- Within its dark background, Black Pearl holds traces of silver, blue, green and grey, and even gold and brown, that are dynamic in changing lighting conditions
- The subtle tones that mottle the Black Pearl granite provide easier maintenance on a day to day basis than some of the plainer black granites
- Recommended for both indoor and outdoor usage
- Origin: India



DAILY CARE

A lint-free cloth or paper towel and hot water or a ph-neutral cleaner are sufficient to clean, disinfect and protect the countertop.

Common abrasive cleaners, which can destroy the protective sealant on the granite should be avoided.

SPILLS

Acidic substances like wine, coffee, fruit juices, tomato sauce, and sodas could potentially stain the surface. Cooking oils may also leave a stain if not wiped up. As soon as possible, blot the spill with a soft cloth or paper towel, then clean the area with a granite cleaner and dry with a clean cloth. Remember to blot, not wipe, because wiping can spread the spill.

HEAT

Although extremely durable as granite is, it's best to use a trivet beneath a hot pot or pan. As extreme changes in temperature can harm or even crack it.



WATERDROP TEST FOR SEALING GRANITE COUNTERTOP

Pour a bit of water on the counter.

Note the time that you placed the water on the counter and time the water to see how long it takes to absorb (the granite will darken).

Use this chart to determine how often (if at all!) you need to seal your granite countertop:

Immediate absorption: Apply a couple layers of sealer annually and wipe spills quickly.

4-5 minutes: Multiple layers of sealer needed, but only redo every 3-5 years. Use this water test again before reapplying.

10 minutes: Apply a single layer of sealer; may be many years before reapplication is needed.

30 minutes (or doesn't absorb): No need for sealer!

NOTE!

Sealing will not prevent etching or scratching.

Excessive attempts at sealing could create a residue film build-up.

DO NOT

- Use generic cleaning products (as bleach, glass cleaners, and other degreasers and common household cleaners)
- Use ammonia-based cleaners and vinegar
- Use bathroom, tub&tile or grout cleaners
- Sit or stand on the countertop
- Store liquids or toiletries directly on the countertop



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