



Care & Maintenance of Your Marble/Limestone/Travertine Countertops

Sealing

When marble (referring to marble/limestone/travertine/onyx) is not treated with a protective sealer, water, oils, or other liquids can penetrate the stone, leaving behind unwanted stains. Once marble is properly sealed, it's more protected from everyday spills. However, because marble is more porous than granite, it is still susceptible to staining. Spills and messes should be wiped up immediately to avoid penetration into the stone. **Especially** spills with vinegars & acidic items (tomatoes, lemons, etc.) and oils. Acidic items left on the surface can etch away the polish of the stone, regardless of the sealer. Water can also leave marks, so it is important to use coasters and other protective measures to keep any spills from seeping in. We seal your countertop once when we install, it may be necessary to seal a few more times until it no longer takes in any additional sealer.

Basic Care

When cleaning up those messes and spills, it's important to use cleaners specially formulated for stone. Most general purpose cleaners, acidic and alkaline solutions, abrasives, ammonia, or bleach can break down sealers and damage stone surfaces, and marble is especially sensitive to acids. Some soapy cleaners may leave an unsightly film. Our daily revitalizing cleaners and heavy duty cleaners were carefully designed for stone, providing you with peace of mind. Our stone polish adds instant, touch-up shine to polished surfaces.

Water Spots & Stains

Marble is a porous stone, so it is susceptible to staining. Common stain producers, including acidic products like lemon, vinegar, and wine, can cause stains because they strip away the protective sealant that covers a marble countertop. Another stain-producing substance is cooking oil. Oil seeps through the pores of marble and stains countertops from the inside. Sealer will only protect the stone to a certain degree, and we do recommend that white stones be periodically sealed at first to ensure a thorough seal.

Scratching

Excessive chopping, cutting, or dragging heavy appliances can heavily damage your marble countertop surface with numerous penetrating scratches.

Heat

Placing a hot pot or pan directly on your stone countertops will not usually damage them, but some materials with heavy veining can sometimes carry the effect of expansion and contraction at the vein which would cause them to fissure. This can easily be fixed or completely avoided with the use of a trivet.