



## *Caring for your Stone*

### **GRANITE AND MARBLE**

Once you have invested in installing new granite or marble countertops, you want to care for the natural stone so it maintains its original luster for years. Maintaining your countertops involves properly cleaning them, but also avoiding habits that will damage the stone. Quality granite or marble countertops that are cared for will add value to your home and add a richness and beauty to your kitchen.

- Clean your granite or marble countertops with a sponge, water and a mild soap. You can use a cleaner specialized for natural stone surfaces, but warm water and mild soap will suffice. Using conventional countertop cleaners or soap may dull the stone over time.
- Avoid spilling acidic liquid on the countertops, such as wine, soda and fruit juice. If you accidentally spill on the countertops, clean it up immediately with a sponge and water to avoid a stain.
- Don't put bottles directly on the countertop that might leave a stain, such as a bottle of olive oil or glass of water. Use a coaster to prevent any stains.
- Use a cutting board to cut food and put hot plates on a trivet or hot pad.
- Seal your granite or marble countertops every one to three years for light-colored stone and three to five years for dark-colored stone, which is typically less porous. You can seal your countertops yourself with a granite sealer that is applied and wiped off. A sealant protects your stone and does not allow stains to penetrate the stone as easily.

### **QUARTZ**

Quartz is one of the most common minerals on the earth's surface. Because of its beauty and shine, it can be an attractive alternative to a granite countertop. Quartz countertops are engineered professionally and require very little maintenance care.

- Because quartz is engineered professionally, it cannot be sealed since the majority of it is made with glue. It comes with a polished surface that acts like a protective barrier.
- Use hot pads or trivets when placing hot containers/pots/pans on a quartz countertop. While the countertops can handle moderate heat, prolonged heat can cause damage.
- Clean the countertops with a non-abrasive kitchen cleaner. A vinegar and water solution or hot soapy water works best. If you're looking for a more thorough cleaning, most cleaners sold on the shelves of supermarkets will work fine, but stay away from cleaners containing bleach. Always wipe off the countertops with a soft sponge or washcloth.
- Prevent scratching the countertops by always using a cutting board when using a knife. Also, place glasses and bottles or cans of beverages on coasters. Another way to prevent scratching is to place all accessories or hairstyling equipment, bottles or lotions on a holding tray or shelf, if you have quartz countertops in bathrooms.