

Caring for your countertops

A few simple habits keep your stone looking like the day we installed it.

EVERY DAY

Cleaning

- Warm water and a little mild dish soap, or a stone-safe cleaner
- Wipe with a soft cloth, then dry
- Wipe up spills promptly, especially oil, wine, coffee and citrus

AVOID

What not to use

- Bleach, vinegar, ammonia or glass cleaner
- Abrasive pads, scouring powder or steel wool
- Oven cleaner, paint stripper or drain cleaner

HEAT & KNIVES

Protect the surface

- Use trivets under hot pans, slow cookers and air fryers
- Cut on a cutting board, never on the stone
- Use coasters under glasses and bottles

STRUCTURE

Overhangs & edges

- Do not stand or sit on countertops or overhangs
- Avoid dropping heavy pots on edges and corners
- Call us if you notice a chip or a seam that changes

**10
min**

The water test. Pour a small puddle of water next to the sink and the cooktop. Wait 10 minutes. If the stone darkens, it is time to reseal. If it beads up or does not change, your sealer is still working. Wipe it dry; any dark spot fades as it dries.

Granite

Durable and heat-tolerant. Clean daily with mild soap. Do the water test about once a year and reseal when it darkens.

Quartzite

Very hard and handles heat well, but porous. Care for it like granite and reseal when the water test says so. Dolomite: treat it more like marble.

Quartz

Never needs sealing. Always use trivets, because direct high heat can scorch or crack the resin. Keep harsh chemicals off the surface.

Marble

Softer, and acids like lemon, vinegar, wine and tomato can etch dull spots even when sealed. Wipe spills right away and use a pH-neutral cleaner.

Dekton

Non-porous and highly heat and stain resistant. No sealing needed. Clean with warm soapy water; avoid hard impacts on edges.

Sealing

Every natural stone job is sealed in our shop before it leaves, and depending on the stone we may reseal it at your home. Questions? Call us anytime.