

Natural StoneCare

Daily Care - granite, marble, travertine, onyx -

1. Clean your natural stone daily with a soft cloth and a neutral, non-abrasive cleaner.
(Mild dish soap and warm water works best)

Household cleaners such as, Windex, Lysol Disinfectant and 409, can be used but may leave a film. Using these products on occasion is fine. Keep in mind, the harsher the product, the quicker it will break down your sealer.

Your safest bet is to use warm water and a sponge!

2. Avoid products that contain lemon, vinegar, or other acids on marble, limestone, or granite. They are susceptible to acid etching.

If any products mentioned above do come in contact with your natural stone, ***DON'T PANIC***, as long as your stone is sealed it will be protected from damage as long as the spill is cleaned up with water right away. Acid etching won't occur instantaneously on most natural stones. Marble, Travertine, Limestone, and Onyx are more delicate and thus more susceptible to etching than granite.

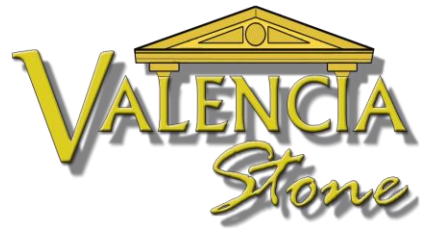
3. An occasional application of furniture polish can keep fingerprints off dark colored granite and will give the countertops a nice feel.

Pledge spray polish works great as well as other wood polish sprays as long as you check the list of ingredients and make sure that it DOES NOT contain any abrasive chemicals such as ammonia.

4. High and low temperatures will not harm your granite in any way. You can take a pan off the stove or a dish out of the oven and set it right on your countertop without damage.

*FUN FACT: Granite can withstand heat up to 1200° F as well as freezing temperatures. Granite also **resists mildew and mold** growth, making it a perfect kitchen and bath surface stone.*

CAUTION: If you have a seam in your countertop, it is best to avoid setting hot materials directly on this area. The epoxy in the seam may melt if exposed to extreme heat for an extended period of time.



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Sealing

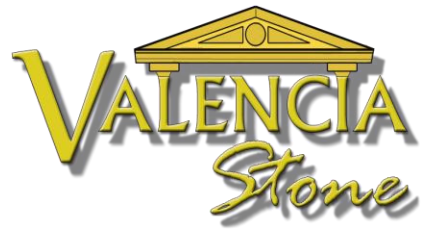
1. Your natural stone surfaces were most likely sealed before or after installation by your installer. This helps prevent the absorption of any liquid that can stain your tops but is not foolproof.
2. Resealing depends greatly on the type of stone you have and how much use your work surface is subject to. Sealant may need to be reapplied anywhere from 1 - 4 years, or never.
3. A method to test if your stone needs to be sealed is known as **The Water Test**,
- [Click for more details on how to use The Water Test to see if you need to re-seal](#) -
4. Sealers can be purchased at your local home improvement store and a single bottle can last a lifetime. It may not be necessary to re-seal your entire countertop. Concentrate only on your trouble areas when needed.

Stains, Lime Build Up, Stuck on food

1. No sealer is perfect. The best way to avoid a stain is to wipe up any spills immediately. **Do not** store bottles of cooking oil directly on your granite. **Do not** store rusty pots, pans, or cans on your countertops as the rust can stain the granite. Use coasters under all glasses, particularly those containing alcohol or citrus juices.
2. If your granite darkens when it is wet with water, do not be alarmed. It will return to its original color when the water evaporates. This is an indication that resealing is necessary.
3. If lime build up occurs around your faucet, do not use Lime products. Gently scraping the lime off with a straight razor is the best solution. Use the flat side of a straight razor blade for removing stuck on tape, residue, dried paint, glue, dried food, etc.
4. If a stain occurs, follow these steps for removal:
 - Mix a paste made of diatomaceous earth (pool filter powder found at any pool supply or Big Box store) and ten percent Hydrogen Peroxide.
 - Form the mixture into a pancake and cover the stain completely. Use clear plastic wrap to cover the pancake and tape around the edges.
 - Leave overnight and then wipe up the mixture using water and a rag.

The mixture will act as a poultice to pull the stain from your granite countertop. If only some of the stain has been removed, **repeat as necessary**. For more stubborn stains, follow the same steps above using diatomaceous earth and acetone (nail polish remover).

These methods are not guaranteed to always work, in which case a stone restoration specialist would be a professional alternative. [Contact Valencia Stone](#) for advice.



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Scratching, Chipping, Repairs

1. Rated a 7 out of 10 on the Mohs Scale of Mineral Hardness, most granite, made primarily of quartz and feldspar, is ***virtually un-scratch able***.
2. Removing diamond jewelry is recommended. ***Diamonds will scratch granite***.
3. Certain stoneware dishes contain rough silica sand and pose a risk of scratching. This includes some pizza stones when spun around while cutting the pizza.
4. Use trivets or mats under dishes that could scratch the surface.
5. If you use a marble cutting board, make sure the rubber or plastic feet remain secure.
6. Chips in granite are not a common occurrence. When they do occur, they are most often caused by banging something into the edge of the countertop.
7. If a chip does occur and you can find the piece that chipped out, save it.
8. Granite is very restorable. Most of the time, chips can be repaired with an epoxy.
9. Small chips can be filled with household Super Glue by applying the glue and shaving off the dried excess with a razor blade.

[Contact a Stone Specialist at Valencia Stone](#) for more advice on **Natural StoneCare**.

“Our goal is to help keep your home beautiful.”