Natural Stone Care and Maintenance

Marble-Limestone

- No acidic chemicals should be used on natural stone
- Make sure that any cleaning product/ hand soap being used is ph neutral (test a small area if unsure)
- Do not use any rough scourers or any abrasive products on your stone
- For every day cleaning you may use methyalted spirits. You can use a spray bottle and fill it with 50% water and 50% methylated spirits. Spray and dry off with a clean soft cotton cloth
- Always clean up spills immediately, regardless if your stone has been sealed
- Sealer helps prevent/delay liquids from penetrating into the stone but does not guarantee it from staining
- Even if your marble or limestone is sealed, it will etch with acidic liquids such as juice from oranges/lemons/vinegar/tomatoes/coke/champagne/alcohol/toothpaste/perfume/ after shave etc
- Never place wet bottles such as shaving cans/perfume containers, on your stone

Granite

- Warm soapy water with a soft sponge can be used for everyday cleaning
- Do not use any rough scourers or any abrasive products on your stone
- Don't use harsh chemicals on your natural stone
- Always remember to dry off your tops with a clean soft cotton cloth as this will prevent them from looking streaky
- For every day cleaning you may use methyalted spirits. You can use a spray bottle and put 50% water and 50% methylated spirits. Spray and dry off with a clean soft cotton cloth
- Even if your granite is sealed, acidic liquids such as juice from oranges/lemons/vinear/tomatoes/coke/champagne/alcohol/toothpaste/perfume/aftershave etc may etch the polish on the stone, if left on for an excessive amount of time
- Always clean up spills immediately, regardless if your stone has been sealed or not
- Sealer helps prevent/delay liquids from penetrating into the stone but does not guarantee it from staining

Always Remember - Don't:

- Don't use harsh chemicals
- Don't step on your tops
- Don't sit on your tops or place stress on or near locations of joins or an overhang of an island bench
- Don't drag any rough surfaces on your tops
- Don't ignore a spill- always clean it up
- Do not place hot items on your tops. This includes items that have been cooking in the oven/microwave/hotplate
- Don't use your surface as a chopping board- stone will blunt your knives and knives can scratch your surface