

EASY CARE TIPS FOR Marble Countertops



133 William Donnelly Indus. Pkwy.
Waverly, NY, 14892

Phone: 607-565-7012

"I would love to have marble in my kitchen, but I have heard that it is very high-maintenance."

We hear variations of this concern, what seems to be, multiple times per week. We here at Granite Works **LOVE** marble and we want to help you understand marble care and reassure your confidence in how remarkable marble really is!

Bottom Line: *it's actually very easy to maintain!*

TIP #1 GET TO KNOW YOUR PRODUCT:



Marble may not be as hard as granite, but it is a great, durable surface in its own right! Understand that, just like historical marble statues, the unique look of marble that your countertop will develop over time brings texture and character to embrace and treasure! If etching is a concern, perhaps consider a honed finished instead of a polished glossy finish.

TIP #2 INVEST IN A STRONGER SEALER:

Many people assume that stone sealer will form an impenetrable layer over the surface, but this is a common misconception. All sealers are made to fill pores and create a barrier that is resistant to absorption. This is what gives us time to wipe up spills before they seep into the stone. Our standard sealer is respectable, but we also offer 2 upgraded sealers that we highly recommend for softer more porous stones.



TIP #3 CLEAN AS YOU GO:



It may seem simple, but cleaning up a spill when it happens (especially acidic substances such as tomatoes, citrus, or vinegar) is your number one defense to keep your countertops in good shape! Never use abrasive cleaners— All you need is a soft damp cloth and a gentle pH neutral cleaner.

TIP #4 USE COASTERS, TRIVETS, POT HOLDERS & FELT PADS:

By using these simple, inexpensive, items we can avoid potential water-ring markings from wet dishes & glasses, eliminate potential scorching or thermal-stress from hot pots and pans, And diminish the chances of scratching from countertop appliances if we use felt pads on their base.

