

Natural Stone Care Guide

Why do I have to seal my countertop?

The common thinking is that stone is hard, and rightfully so. It is also heat and scratch resistant and very hygienic. According to the Hospitality Institute of Technology and Management, after extensive tests performed on various countertop materials, granite offered the cleanest and safest food preparation surface. Very little maintenance is required to keep your granite counter hygienic. Pores in the surface of the stone allow for entrance of fluids. The porosity of different granites and marbles varies greatly; therefore the care for it is different as well. In general, granites that are light in color are more porous than ones that are dark. We at All Granite and Marble Corp. seal every countertop at the time of installation. It is however recommended that you re-seal the counters periodically to keep your counter hygienic and easier to clean. The light, less dense stones should be cured with a sealant twice a year, or as needed. The denser, dark granites can be treated once a year if necessary. Marbles on the other hand, are quite porous materials, and therefore, they need to be sealed at least twice a year. The sealer can be purchased in your local home center.

How can I clean the counter?

The easiest way is to use warm water, dish soap, and a soft cloth. Do not use any abrasives. They usually contain pumice, which can scratch the surface of the counter. We also don't recommend using commercial cleaners (such as Windex, 404, Fantastic) as they contain chemicals that can damage the seal and reduce or completely remove the protective surface layer. All Granite and Marble Daily Cleaner is the recommended cleaning product for daily use, as it will remove residue from cooking oils and everyday food spills, as well as hairspray and other cosmetics. It is designed specifically for use with natural stone and contains neutral ingredients that guarantee a long life for the sealant. You can get it online at www.mrstone.com. In the end, the rule of thumb is that you never use anything on the stone that you wouldn't want on your bare hands.

What should I do with spills?

Spills happen even if you are very careful. But don't worry. Here are some ways to cope with them. First step to dealing with a spill is to remove the spilled food or liquid. Try not to wipe it away because it will spread to a bigger area. Instead, blot the spill with a soft cloth, turning it frequently. Spray the area with the AGM Daily Granite Cleaner or soapy water and wipe off the excess with a clean cloth or sponge. If you identify the stain as having an oil base, you may be able to remove it with poultice or an oil stain remover. We recommend the Stone Tech Professional™ "Oil Stain Remover".

Please keep this guide for future reference.