

how to care for your stone

granite

- Granite is antibacterial, so only soap and water is needed to clean. Do not use any abrasive cleaners, such as bleach or ammonia, as it will remove your seal.

- Reseal every 5-10 years. This is something we can do for you, or you can buy a kit at a hardware store.

- Some granites contain natural limestone or quartz, which can be eaten away by strong acids, such as citrus juices and vinegar. Make sure to not leave these sitting on your countertops.

- Granite is entirely heat-resistant, so you are safe to go straight from stove to counter.

quartz

- Only soap and water is needed to clean to Quartz. Do not use any abrasive cleaners, such as bleach or ammonia, as it will remove the shine.

- Quartz does not need to be resealed.

- Metal knives and heavy utensils can scratch Quartz, so make sure to never cut directly on the countertop surface.

- Wipe up juice, coffee, wine, and other spills immediately to not stain your countertop.

- We do not recommend any heat that you cannot touch with your hands on your countertops. Quartz will burn past 325 degrees.

Any other questions? Feel free to ask us at (361) 298-5499

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dolomite

● Only soap and water is needed to clean Dolomite.

Do not use any abrasive cleaners, such as bleach or ammonia, as it will remove your seal.

● Reseal every 5-10 years. This is something we can do for you, or you can buy a kit at a hardware store.

● Some Dolomites contain natural limestone or quartz, which can be eaten away by strong acids, such as citrus juices and vinegar. Make sure to not leave these sitting on your countertops.

● Dolomite is entirely heat-resistant, so you are safe to go straight from stove to counter.

● Metal knives and heavy utensils can scratch Dolomite, so make sure to never cut directly on the countertop surface to be safe

marble

● Only soap and water is needed to clean to Marble.

Do not use any abrasive cleaners, such as bleach or ammonia, as it will remove the shine.

● Marble may need to be resealed every 5-10 years.

● Metal knives and heavy utensils can scratch Marble, so make sure to never cut directly on the countertop surface. Marble is the softest countertop on the market.

● Wipe up juice, coffee, wine, and other spills immediately to not stain your countertop.

● We do not recommend any heat that you cannot touch with your hands on your countertops. Marble will burn past 325 degrees.

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