

NATURAL STONE CARE & MAINTENANCE



Congratulations on your new countertop!

Understanding how to properly care for your new countertop will help you protect your stone investment for years to come. To keep any surface looking good, you want to make sure you are taking the proper precautions and preventing any potential damage. Beyond buying proper cleaning products, below are tips you can implement to clean your countertop based on the material you have in your home.

Universal Cleaning Tips

- Clean surfaces with a soft cloth using a mild liquid soap and warm water to remove most residues.
- For stubborn stains, use a soft non-abrasive bristled brush and scrub lightly.
- Too much cleaner or soap may leave a film and cause streaks. To remove soap scum, use a non-acidic soap scum remover. Rinse and towel dry surface to prevent spotting.
- To prevent staining, any spills, dirt, grease or oils should be wiped up quickly to reduce the chance of a stain forming.

Daily Cleaning of Natural Stone

Granite, Marble and Quartzite

Each of these stones are mined from the Earth and are natural products. Cutting Edge Countertops recommends customers avoid harsh cleaners or abrasives containing lemon juice or citrus which can etch and dull the finish. Products such as MORE™ Surface Care offers a great selection of stone-safe options such as Stone & Quartz Cleaner + Protector. This cleaner can be purchased in any of the Cutting Edge Countertops showrooms, or look for other products that are safe to use on natural stone.

Soapstone

Soapstone also is a natural stone. It is non-absorbant and resistant to etching from acids, and scratches can be sanded or oiled away. We recommend for daily cleaning, you simply use mild dish soap and never use any harsh cleaners on it.

Overtime, soapstone will darken from the oxidation process it goes through after being quarried. Applying mineral oil to your tops will help it oxidize and will enhance the darkening process. Whether you oil your countertop or not is up to you. Since the stone is naturally non-porous, it is not required, nor does it keep the counter protected. It is purely aesthetic.



Protection Tips

While the benefits of countertops vary based on material type, we recommend you keep the following protection tips in mind with daily use:

- Do not place hot items out of the oven or stove directly on the stone surface. Additionally, heat generating appliances, such as slow cookers, can cause some stones to become discolored or crack. Always protect your top by placing a trivet or hot pad to allow for airflow under the hot item.
- Avoid chopping or slicing directly on the stone countertop to prevent scratches and dulling your knives. Always use a cutting board.
- Use placemats and coasters to protect your surface from discoloration and staining.
- Do not stand or sit on stone countertops. Small fissures in stone may cause cracks when excessive weight is applied.

General Maintenance

Granite, Marble and Quartzite

If you purchased Cutting Edge Countertops' hassle-free Stain Protection Warranty for natural stone countertops, you choose to safeguard your investment with a long-lasting sealant to protect against stains caused by common food and beverages. In the unfortunate appearance of a stain, please contact a Cutting Edge Countertops location near you to schedule a visit by a professional technician who will come remove it.

However, if you didn't add this extra layer of protection at the time of purchase, it is recommended to re-seal natural stone countertops (granite, marble and quartzite) every 1 to 2 years to help protect against accidental staining.

Cutting Edge Countertops offers MORE Surface Care products including MORE Stone Sealer that can be purchased in any of our Showrooms.

Soapstone

To enrich the color or to remove scratches, soapstone is often rubbed with mineral oil to bring out the natural beauty. To remove scratches or restore the color, apply mineral oil to the surface with a dry cloth. After 10 minutes, wipe the surface with a dry towel to remove any excess oil. Many people will do this once a month, while others wait for two to three months. You will know when it is time to oil your surface when water spills leave behind a noticeable mark.

If you have any additional questions about cleaning your natural stone countertop, please contact Cutting Edge Countertops.

