



1070 West 124th Avenue
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(303) 450-3064
www.5280stone.com

Countertop Care

Preventions and Precautions:

- Do not use the stone counter top as a cutting board, this may scratch the stone
- Never place any hot objects directly on the surface. Trivets/hot plates are recommended.
- All surfaces can break or chip. Ensure adequate supports are installed and avoid standing or sitting on countertops.
- Regularly dust counter tops, islands and vanities
- Always blot liquid spills immediately. Do not wait to clean up messes.
In the event of a spill, do the following:
 1. Blot the spill with a paper towel immediately. Don't wipe the area, this will spread the spill.
 2. Flush the area with plain water and mild soap and rinse several times.
 3. Dry the area thoroughly with a soft cloth. Repeat as necessary

Cleaning

Regular cleaning with a non-abrasive pad and mild soap and water is recommended.

* Avoid using harsh abrasive cleansers*

Do's - Clean stone surfaces with a few drops of mild liquid dishwashing detergent or use a specialty cleaning agent made especially for natural stone. These specialty cleaning agents will remove oil, residue, and help clean up everyday food or bath and beauty product spills. Thoroughly rinse and dry the surface after washing. Too much cleaner or soap may leave a film and cause streaks.

Don'ts- Do not use products that contain lemon, vinegar or other acid content that may etch the surface. Do not use abrasive cleaners that contain acids such as bathroom cleaners, grout cleaners, or tile cleaners. Do Not use Scotch-Brite®, scouring or steel wool pads, or any acid based cleaner on your countertops. Frequent or over-use of soap scum remover could result in dulling the surface of the stone. Do Not use plumber's putty or any oil based adhesives on your tops.



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Sealing

Quartz Products

Quartz surfaces do not require sealing.

Natural Stone

Your countertops have been sealed prior to installation. Some stones will only need sealing every few years, and some more often, depending on the stone's porosity and your daily use of the countertops. To determine if your countertop needs resealing, perform a "water test". Learn how in the "Additional Information" section.

Granite/ Hard Quartzite

Reseal with an impregnable sealer once a year.

Man-Made Quartz

Man-made quartz does not require yearly maintenance.

See manufacturer for warranty and recommended cleaning products for man-made quartz

Marble and Soft Quartzite

Seal a minimum of twice a year with an impregnable sealer

Acidic foods and cleaners can etch surface. Marble is not warranted by 5280 Stone for Staining, Scratching or Etching.

General Sealing Instructions

*Always follow the directions provided for your product.

1. Be certain your countertops are clean and free of spills. Stains should be removed prior to sealing. You will need 3 clean, dry, soft cloths and stone sealer.
2. Pour a small amount of sealer, about the size of the bottom of a pop can, onto the countertop and distribute evenly with a dry cloth. Pour more sealer onto the stone as you move onto other areas of the surface.
3. Allow the sealer to penetrate the stone for at least 15-30 minutes. If the sealer is quickly soaked up by the stone, which is common with marble, limestone, travertine, and onyx, repeat step 2.
4. Take another dry cloth and wipe the excess sealer off while it is still wet. If the sealer is already dry, apply a bit more sealer and wipe it off. This will remove any residue.
5. Once all excess sealer is removed, use a clean dry cloth for a final wipe down.



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Marble, Limestone, Travertine, and Onyx are prone to etching. These are all porous surfaces even though they look completely solid. When acid comes into contact with a stone surface, a chemical reaction takes place that may cause etching. Many household foods and cosmetics contain acids that can degrade a stone's surface. Some acidic foods are: juice, coffee, wine, soft drinks, tomato based products, and lemons. Sealing can not stop the chemical reaction. Do not leave these items resting on your countertops for any length of time. Sealer is not a lacquer type coating; therefore, spills should be wiped up in a timely manner

Wiping up spills and proper cleaning and sealing is the best preventative to permanent stains and damage. Sealer is used to help prevent etching but even it can break down after heavy use. When you start to see glasses leaving a ring or the surface is dulling, it is time to reseal

ADDITIONAL INFORMATION

If you are uncertain if your stone needs to be resealed, perform a simple "water test". Place some water onto your stone. If within 15-20 minutes the water begins to absorb into the stone, it is time to reseal. Wait for the water spot to evaporate before resealing.

Natural Characteristics

Natural pits or fissures in the stone do not have anything to do with how porous it may or may not be.

In the event you get chip save the pieces, it can be repaired by a 5280 Stone technician.

Granite does NOT harbor bacteria or mold. Tests conducted by the Hospitality Institute using e-coli contaminates show granite is second only to stainless steel in bacteria resistance.

Stains can be removed. Depending on the nature of the stain, occasionally more than one application is required. For further information please visit our website or feel free to call us any time if you have concerns or questions about your countertops.

3 in 1 Cleaner can be purchased at 5280 Stone for \$9.95
Stone Counter Top Sealer can be purchased at 5280 Stone for \$19.95