**How to Care for Your Marble Countertops**

The following are some ways for you to care for your marble countertops and maintain their brilliant polished appearance.

* Marble countertops have already been pre-sealed by manufacturers, but it's important to reseal marble countertops periodically. Sealing is a process of closing the pores inside of marble to make it resistant to the absorption of chemicals, acids, and other stain-producing moistures. It also gives marble countertops their noticeable shiny appearance. It is recommend to have your marble countertops sealed once or twice a year, depending on how often you use them.
* Clean your marble countertops regularly by wiping them clean after each use. Doing so eliminates any leftover particles that can scratch or stain the marble. The best home cleaner that you can use is a simple mixture of soap and water, but it is wise to invest in a special countertop cleaning solution. Apply the solution on your marble countertop with a soft sponge and gently blot. Remember to rinse the sponge with water to remove excess soap. It is critical to note never use detergents, abrasive products, acidic chemicals, or generic household cleaners to clean your marble countertops because they can cause unexpected heavy damages.
* Use a cutting board or other alternative surface during food preparation to protect the sealant on your marble countertop from scratching. Avoid dragging heavy appliances over the marble countertop because they too can damage the countertop. Using pads and coasters under kitchen appliances and drinks not only helps to protect your marble countertop from deep scratches.
* Burn marks from pots and pans are only superficial blemishes that can be removed easily. Most countertop manufacturers offer proprietary creams and solutions you can use to polish your marble countertop and remove unwanted marks and stains.

Here is a list of marble dos and don'ts:

**Do**:

* seal your marble countertop
* reseal your marble countertop at least once a year
* polish your marble countertop or tiles
* use a special countertop cleaner for your marble countertop
* wipe spills immediately
* use cutting boards

**Don't**:

* expose your marble countertop or tiles to wine, mustard, oils, and acids
* clean your marble countertop or tiles with abrasive chemicals and common household cleaners
* place hot pots and pans on marble
* place excessively heavy materials for extended periods on marble