

# Marble Etches and Water Marks

**Etches are dull spots or rings** on your stone

Many marbles, limestone and even travertine readily etch. The calcite in these stones DO NOT like acidic substances.

**Here are some things that may etch your stone:**

- Cleaning Products
- Cola Products
- Ketchup
- Lemons
- Orange Juice
- Vinegar



As soon as any acidic substances come into contact with your stone, they start EATING away the surface of your stone. It becomes dull and sometimes EVEN rough feeling (cratered)!

Some people **mistake etches and water marks for stains**. It's important to know whether your stone is STAINED or if it's ETCHED.

**WHY?** Stain removal procedures will NOT REPAIR ETCHES or water marks, spots/splash

1. Stains are REMOVED using a poultice to wick the stain up and out of your stone
2. Etches and water marks are REPAIRED with resurfacing by a stone professional to polish away that dull spot or ring!

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**How do you tell the difference?**

- A STAIN is always DARKER than the surrounding stone
- An ETCH is always LIGHTER than the surrounding stone

Also, the **stained area of a stone will still be SHINY** or match the 'gloss' (or not so glossy) of the surrounding area whereas **etching is visibly DULLER** than the surrounding stone.

Some materials will just etch your stone while other products or materials will stain and etch.

Once the stain is removed, it is possible that light to medium etches may be removed with a little marble polishing powder. Hire a restoration professional.

Deep etches require resurfacing by a stone restoration professional.

**How do you know if it's a deep etch?** Run your hand across the etched area. How does it feel compared to the undamaged stone? If it's smooth or relatively smooth it's more of a surface mark. If your stone feels really rough, the etching has cratered. Hire a restoration professional.

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### How Do You Avoid Etch Marks?



- Wipe up spills ASAP, including water!
- Use coasters under glasses
- Use place mats under plates and dishes
- Protect the surface during food prep
- Use trivets under hot dishes and pans
- Only use cleaners made specifically for natural stone