

Care & Maintenance of Natural Stone Marble, Granite & Limestone

To maintain your bench tops, clean regularly with a soft cloth and warm soapy water. Scourers can be used to remove difficult deposits. Do not climb on your bench tops or sit on them. The risk of damage from the localized additional weight is high. The appearance of a crack does not imply faulty material or workmanship. Cracking is normally associated with movement or inappropriate use. Whilst the bench tops will resist heat from pots and pans don't tempt fate as damage can occur in certain circumstances. Always clean up spills as soon as they occur to limit any absorption. With proper care and maintenance your bench tops will last a lifetime and will look as good as the day they were installed.

DO

- ✓ Any spills must be removed / cleaned immediately. In the case of marble it is a porous material (even with a proprietary sealer) any spills will penetrate into the stone and cause stains or etching etc. The application of sealers does not stop staining but may reduce the chance of staining by delaying liquid penetration into the stone
- ✓ Spills can be very different in nature from one to the next. Most of them, however, will turn out to be detrimental to stone if unattended immediately. Orange juice, lemonade, wine, vinegar, liquors, tomato sauce, yoghurt, salad dressing, perfume, after shave, wrong cleaning products and so on, will ETCH polished marble, travertine, limestone and onyx. Clean the stone thoroughly using fresh warm water or if necessary using only neutral detergents (always do a small sample area as a test)
- ✓ You may clean all stones with Methylated Spirits (such as acetone)
- ✓ After the stone has dried, you may wipe it with a clean cloth to remove any streaks
- ✓ You may, every 3 to 6 months apply a liquid stone wax to both marble and granite. The wax is applied with a natural fibre cloth and needs to be rubbed in until there is no more wax residue remaining on the surface of the stone. Any residue can be removed with "00" grade dry steel wool
- ✓ Sealers are sometimes applied to stone bench tops, however they are not effective against acidity.

DON'T

- × Don't use your stone bench top as a work bench
- × Detergents containing alkali, acid, metallic salts and/or other strong substances can actually attack the surface of the marble, and are NOT to be used
- × Don't put any wet bottles on to it (perfumes, after-shave etc.) Keep your cosmetics and fragrances away from stone surface and make sure that the legs of any trays or appliances have felt tips
- × Do not use scourers or any type of abrasive products on any of the stones
- × Do not drag heavy sharp objects over the surface of any of the stones
- × Do not sit or stand on areas of weakness such as the front or rear of sink and hotplate areas, or the overhang side of an island bench
- × Do not place hot items such as roasting trays or boiling pots directly from the oven or burner and onto the stone. This can crack the stone
- × Do not use vinegar or acidic substances to clean marble or limestone's
- × Do not clean any stone with Thinners or Mineral Turpentine

Note: For Engineered (Re-constituted) Stone you need to refer to the relevant manufacturers "care & maintenance" brochure for their specifications and advice.