



STONEWARE PRODUCTIONS

GENERAL CARE AND MAINTENANCE FOR MARBLE BENCHTOPS

You have to exercise some care when using marble bench tops. Marble is a substance that reacts, on contact, with any acid. This includes acids that are found in food like tomato, fruit juice, vinegar etc. So it is best to use a cutting board or any other form of surface protection when working on a marble bench top. This will prevent reactions between the marble and the acids from different foods.

When cleaning your marble tops, make it a point to avoid everyday use of abrasive cleaners. This is because these household cleaners will only remove the polish of the marble bench top. Just as it is not advisable to place hot or cold items on the marble bench tops, you should avoid using hot dishes as they can burn the marble. It is also important to avoid spilling alcohol drinks or fruit juices on the marble bench top as it can etch into the polish of the marble bench top.

Remember to never leave wet perfumed soaps or aerosol cans on the marble bench tops as they can create stains. Marble is a substance that scratches easily so try to avoid scratching it as much as possible. This is best done by using chopping boards and not dragging utensils across the surface of the marble.

To clean marble bench tops you can use a pure soap that is diluted in water. You can also use a solution of half a capful of Bleach added to three litres of water to clean marble bench top. If you find any stains on your marble bench top, they can be removed by using a mixture of chloride of lime and water. This paste has to be applied to the stain, wiped off then polished.

We recommend sealing the marble twice a year. It prevents oil & grease staining the bench tops.

Marble bench tops provide a beautiful, elegant, classy ambience to any room for many years if they are properly cared for!