



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.

Everyday cleaning can be done with a soft cloth soaked in warm water. Also straight methylated spirits can be used on the marble bench tops.

To prevent oil & grease staining your marble bench tops, we recommend getting them commercially sealed.

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