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Marble worktops – Care and Maintenance

Marble worktops are naturally weak in resistance to scratches, etchings, and stains because of their softness. Therefore, if not appropriately maintained with routine sealing and daily cleans, marble worktops have an extremely high chance of damage from knife scratches, hot pot and pan burns, and oil and acid stains.

Daily Care

For maximum cleaning results when dealing with your marble worktops, use a microfiber cloth and water to wipe clean your surface. Because marble is a porous natural stone, use abrasive products or generic chemicals to clean your marble worktops. Instead, investing in a cleaner specially designed for worktops is wise.

When uncertain about using a specific product, test it on the corner of the worktops before applying it to visible areas.

Common Ways to Scratch and Stain Your Marble worktops

Marble is a porous stone, so it is susceptible to staining. Familiar stain producers, including acidic products like lemon, vinegar, and wine, can cause stains because they strip away the protective sealant covering a marble countertop. Another stain-producing substance is cooking oil. Oil seeps through the pores of marble and stains worktops from the inside.

Excessive chopping, cutting, or dragging of heavy appliances can damage your marble worktops surface with numerous penetrating scratches.

Despite marble's natural cool feel, it is not impervious to extreme temperatures. When using hot pots and pans, place a trivet under each one before setting them down on your worktops.

How to Care for Your Marble worktops

- Your marble worktops have already been pre-sealed, but it is essential to reseal marble worktops 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. We recommend having your marble worktops sealed once or twice a year, depending on how often you use them.



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- Clean 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 you can use is a simple mixture of soap and water. Still, investing in a particular worktops cleaning solution (natural stone cleaner, PH balanced: i.e., Lithofin Power Clean) is wise. Apply the answer to your marble worktops with a soft sponge and gently blot. Remember to rinse the sponge with water to remove excess soap. Rinse with hot water. Remember never to use detergents, abrasive products, acidic chemicals, or generic household cleaners to clean your marble worktops because they can cause unexpected heavy damage.
- Use a cutting board or another alternative surface during food preparation to protect the sealant on your marble worktops from scratching. Avoid dragging heavy appliances over the marble worktops because they too can damage the worktop. Using pads and coasters under kitchen appliances and drinks helps protect your marble worktops from deep scratches.

Please find below a list of marble dos and don'ts:

Do:

- seal your marble worktops
- reseal your marble worktops at least once a year
- use a special worktop cleaner for your marble
- wipe spills immediately
- use cutting boards

Do not:

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