

Marble

Marble is a metamorphic rock that forms when limestone is subjected to the heat and pressure of metamorphism. It is composed primarily of the mineral calcite and usually contains other minerals, such as clay minerals, micas, quartz, pyrite, iron oxides, and graphite.

Marble is the most porous choice for kitchen tops although this shouldn't deter you. Marble has been used for thousands of years you just need to be aware of how to care for it to ensure its beauty will last for years to come.

Honed marble countertops have a matte finish and are more forgiving and a little easier to care for as they will not show any scratches or etching. While polished marble countertops have a sheen they are more vulnerable to scratches and stains that might come from marinade spills and acidic juices. If you have chosen to go with a polished surface, please make sure you remember to dust your marble with a micro fibre cloth to ensure no small particles or granules scratch the surface.

We recommend resealing your marble every year to ensure longevity. Sealers can be bought from your stone supplier or all major hardware stores.

The great thing about marble is that any imperfections, stain and chips can be fixed by a reputable stone mason or fabricator.

Care and maintenance of Marble.

1. If a spill should occur, clean up before the stain has a chance to penetrate the surface. Marble is porous and will stain with beetroot, red wine, some herbs and spices such as saffron or turmeric if left too long on the surface.
2. Generally, you can clean your marble with soapy hot water. Resealing your marble top every year will ensure longevity.
3. Never use harsh acidic cleaning chemicals on your marble as they will etch the surface. Only use non-acidic cleaners and or stone specific cleaners which you can purchase from all major super markets.
4. If stains do happen, remove them with a commercial poultice. Containers such as olive oil bottles are often hard to keep completely dry, and the layer of olive oil on the bottom of the bottle will discolor the marble, leave these types of containers on a shelf or in a cabinet.
5. Use a cutting board when preparing food. Cutting directly on the marble will damage both your knives and the countertop. Bacteria from meats and other ingredients will get into the pores of the marble, while oils or acidic ingredients will cause stains.
6. Place trivets under any hot pots or pans as direct contact may cause a burn mark or "thermal shock."

