



# LANDFORDSTONE

## **Caring for Marble:**

For kitchen use we recommend that marble be supplied in a honed or satinato finish. We do not strictly recommend the use of marble in a kitchen however we are happy to supply this given the customer is made aware of the properties of this material.

## **Sealing Marble:**

All of our Marble is treated with Lithothin MN Stain stop, this fills microscopic voids which prevents liquids from penetrating the stone surface.

We apply our sealant throughout production to ensure the stone is adequately 'covered' as well as a final coat once installed. Because of this we advise **refraining from allowing any liquids to come into contact with your stone tops for at least 6 hours after installation as the product must have sufficient time to set into the stone**. It is also advised that pets are kept away from the worktops whilst the product is drying.

## **What to avoid:**

Marble, regardless of what it is sealed with, will develop as time goes on especially in a kitchen situation. Marble is a very porous and soft material, any sealant only reduces the rate of absorption of invasive substances. Care should be taken to quickly remove spillages of any kind.

These are some of the household substances that can cause staining and damage: Beetroot, wine, lemon juice, cooking oil - particularly where prolonged or repeated exposure is allowed to occur.

Aggressive kitchen cleaners such as oven cleaner, solvents, acids and alkalis or bleach should not be used as these can break down the sealant layer and, over time, allow penetration by contaminants, and discolouration of the surface of the stone.

Washing-up liquid if worked into the marble or allowed to stand for prolonged periods can also cause a dulling of the polished surface and break down the sealant, so its use is not recommended.

In hard water areas it is common for lime scale residue to build up around tap and drainage areas over time. This can be easily prevented by ensuring worktops are cleaned and dried often.

In order to maintain the surface over time, we advise against cutting or chopping directly on the countertop surface. Please use a chopping board and use trivets for hot pots or pans.

## **General Cleaning:**

For the day to day cleaning of marble use Lithofin MN easy clean, and for stubborn marks Lithofin MN power clean. For any questions or concerns or to obtain cleaning products please contact Casdron Enterprises on 01962 732126 or go to the website <https://casdron.co.uk/> please specify which material you have and in which finish before you purchase any products. It should be noted that while marble has a very appealing softer look, it does make the surface more susceptible to surface marking. Marble is far more delicate than granite and will almost certainly require more frequent cleaning.

For further information do not hesitate to contact us at [sales@landfordstone.co.uk](mailto:sales@landfordstone.co.uk) or 01794324232