STYLEGARAGE

CARE AND MAINTENANCE

MARBLE TABLETOPS

Does your marble stain?

Our Marble is finished either in a honed finish or a polished finish and is sealed with a sealer. Marble is a natural stone, and is porous, even with a sealant. The porousness can make it susceptible to marks and stains, but if cared for properly, shouldn't pose a problem in your space.

Liquids left on the surface could permeate the stone and stain it. It is best to wipe up immediately. To wipe up try to blot up the liquid rather than wipe it into the surface.

A polished surface is vulnerable to the polish itself being damaged, which can happen with anything acidic such as white wine, coffee, fruit juice, tomatoes, salad dressing, vinegar or lemon juice etching the surface. These should not be left on the surface of the table and should be wiped up as soon as possible.

Any grease, fats or oils will mark the marble (including candles) can mark and stain the surface. It is best to wipe up as soon as possible. If a mark persists you could move forward with a mild dishsoap lathered on a rag and applied to the whole surface of the stone, and concentrated where the oil mark is. Be sure to dry the surface thoroughly with a soft clean cloth after washing to ensure there are no water marks left on it. As always be sure to avoid any cleaners that are abrasive, or have bleaching agents in them.

What should we clean it with?

A damp soft cloth is the best choice for regular dusting or wiping up fresh spills. Be sure to always wipe the marble dry after cleaning. Any gentle cleaner, such as a mild natural dish soap, is also fine but shouldn't be needed for regular use and cleaning. Avoid anything containing chlorine bleach, hydrochloric acid and products such as Ajax, Comet or similar abrasive powders; at best, you will dull the surface, and at worst, you will damage the surface altogether. If you have any more serious stains, it is always best to contact the store before moving forward with any more severe cleaners.

Can we put hot things on it?

Our marble is resistant to occasional heat such as that from a hot cup of tea or bowl of soup. Using a trivet or protection against severe heat or cold is recommended, pans right off of the stove or oven should not be put directly onto the marble.

Will it chip?

Yes, if you hit it with a stone, ceramic or metal object. Often, the first impact will not cause any visible damage, but repeated impacts in the same spot can weaken the concrete sufficiently that a slight bump could become the proverbial straw that broke the camel's back. We can usually repair chips, but the repairs are not invisible.