



20-22 Wenlock Road, London N1 7GU
Tel. 0203 0788912/Fax. 01483 824227
hello@mkwsurfaces.co.uk

Limestone and Travertine – Care and Maintenance

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

Daily Care

For maximum cleaning results when dealing with your Limestone and Travertine worktops, use a microfiber cloth and water to wipe clean your surface. Because Limestone and Travertine are porous natural stones, using abrasive products or generic chemicals to clean your Limestone and Travertine worktops is not recommended. Instead, it is wise to invest in a cleaner specially designed for worktops

When uncertain about the use of a certain product, test it on the corner of the worktops before applying it on visible areas.

Common Ways to Scratch and Stain Your Limestone and Travertine worktops

Limestone and Travertine are porous stones, which makes them susceptible to staining. Common stain producers, including acidic products like lemon, vinegar, and wine, can cause stains because they strip away the protective sealant that covers a Limestone and/or Travertine countertop. Another stain-producing substance is cooking oil. Oil seeps through the pores of Limestone and/or Travertine and stains worktops from the inside.

Excessive chopping, cutting, or dragging heavy appliances can heavily damage your Limestone and/or Travertine worktops surface with numerous penetrating scratches.

Despite Limestone and/or Travertine'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 Limestone and Travertine worktops

- Your Limestone and/or Travertine worktops have already been pre-sealed but it's important to reseal Limestone and/or Travertine worktops periodically. Sealing is a process of closing the pores inside of Limestone and/or Travertine to make it resistant to the absorption of



20-22 Wenlock Road, London N1 7GU
Tel. 0203 0788912/Fax. 01483 824227
hello@mkwsurfaces.co.uk

chemicals, acids, and other stain-producing moistures. It is recommended having your Limestone and/or Travertine worktops sealed once or twice a year, depending on how often you use them.

- Clean regularly by wiping them clean after each use. Doing so eliminates any leftover particles that can scratch or stain the Limestone and/or Travertine. The best home cleaner that you can use is a simple mixture of soap and water, but it is wise to invest in a special worktops cleaning solution (natural stone cleaner, ph balanced: **i.e. Lithofin Power Clean**). Apply the solution on your Limestone and/or Travertine worktops with a soft sponge and gently blot. Remember to rinse the sponge with water to remove excess soap. Rinse with hot water. It is critical to note never use detergents, abrasive products, acidic chemicals, or generic household cleaners to clean your Limestone and/or Travertine worktops because they can cause unexpected heavy damages.
- Use a cutting board or other alternative surface during food preparation to protect the sealant on your Limestone and/or Travertine worktops from scratching. Avoid dragging heavy appliances over the Limestone and/or Travertine worktops because they too can damage the worktop. Using pads and coasters under kitchen appliances and drinks not only helps to protect your Limestone and/or Travertine worktops from deep scratches.

Please find below a list of Limestone and/or Travertine dos and don'ts:

Do:

- seal your Limestone and/or Travertine worktops
- reseal your Limestone and/or Travertine worktops at least once a year
- use a special worktop cleaner for your Limestone and/or Travertine
- wipe spills immediately
- use cutting boards

Don't:

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