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Onyx– Care and Maintenance

Onyx worktops are naturally resistant to scratches, etchings, and stains with appropriate use and care of the material. Therefore, if not maintained properly with routine sealing and daily cleans, Onyx worktops have an extremely high chance of receiving damage from heavy tools scratches, hot pot and pan burns

Daily Care

For maximum cleaning results when dealing with your onyx worktops, use a microfiber cloth and water to wipe clean your surface. Because onyx is a porous natural stone, using abrasive products or generic chemicals to clean your 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 Your Onyx

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

Despite onyx'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 Onyx worktops

- Your onyx worktops have already been pre-sealed but it's important to reseal onyx worktops periodically. Sealing is a process of closing the pores inside of onyx
- to make it resistant to the absorption of chemicals, acids, and other stain-producing moistures. It is recommended having your onyx 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 onyx. 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 onyx 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 onyx worktops because they can cause unexpected damages.
- Use a cutting board or other alternative surface during food preparation to protect the sealant on your onyx worktops from scratching. Avoid dragging heavy appliances over the onyx because they too can damage the worktop. Using pads and coasters under kitchen appliances and drinks not only helps to protect your worktops from deep scratches.

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

Do:

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

Don't:

- clean your onyx worktops or tiles with abrasive chemicals and common household cleaners
- place hot pots and pans on onyx
- place excessively heavy materials for extended periods on onyx