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MARBLE KITCHEN WORKTOPS
HOW TO KEEP YOURS LOOKING GREAT

HOW CAN I MAINTAIN MY MARBLE KITCHEN WORKTOP?

Marble has been used for kitchen worktops and other interior finishes such as splashboards, tables and tablets for centuries. It has both excellent aesthetic qualities and durability. The best long-term results are achieved by maintaining the marble properly, which is not difficult or labour intensive. Marble is also a living material that will look even more beautiful as it is regularly maintained over time.

STEP 1

If the marble did not receive an initial treatment by the installer or professional natural stone provider, you can treat the countertop yourself with **Lithofin MN Stain-Stop** to make the worktop extra resistant to stains.



STEP 2

Use **Lithofin MN Easy-Clean** for daily maintenance. This 2-in-1 product cleans and nourishes, removes greasy surface dirt and provides a beautiful patina.

Regular cleaning of your natural stone kitchen worktop with this product will make it more resilient and easier to maintain.



STEP 3

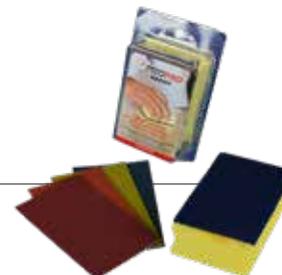
Clean the kitchen worktop regularly with **Lithofin MN Power-Clean** and then use **Lithofin MN Easy-Clean** again for daily maintenance.



TIPS

- Don't use too much water. A gentle rub with a damp cloth is sufficient.
- Never scrub with abrasive materials to clean dirt that is hard to remove. Using some undiluted **Lithofin MN Power-Clean** on a kitchen sponge is a far more durable solution.
- Acid stains can be removed with **Propad hand pads**.
- Marble surfaces can be made acid resistant before they are installed. Contact us or your natural stone provider for more information.
- Always follow the instructions on the packaging of the maintenance products.

Read the material's technical sheet on www.brachotsurfaces.com.



FREQUENTLY ASKED QUESTIONS

There are some dark stains (oil and grease) on my kitchen worktop. How can I get rid of them?

This can be done in two steps. First clean with **Lithofin MN Power-Clean**. Treat the entire worktop, not just the areas with the stains. Allow to dry. Then you can remove the dark grease and oil stains locally with **Lithofin OIL-EX**. Caution: your kitchen worktop must be made water and grease repellent before this treatment. The natural stone provider or installer often does this before installation, but it can also be done afterwards. Contact us or your natural stone provider for more information.

There are some matte stains on my marble kitchen worktop. How can I get rid of them?

These matte stains come from acidic products. They can affect marble worktops very superficially. The **Propad Handy polishing set** or the **Propad Compact polishing pads** can easily polish away these matte stains. Treat the worktop with **Lithofin MN Stain-Stop** afterwards.

There are some small stains or grease smudges on my kitchen worktop. How can I get rid of them?

These are often superficial stains or a superficial layer of a used maintenance product. Normally all you need to do is clean the entire surface thoroughly with **Lithofin MN Power-Clean** and rinse.

There are some white limescale rings on my kitchen worktop. How can I get rid of them?

Put some undiluted **Lithofin MN Power-Clean** on a kitchen sponge and keep rubbing gently until the limescale rings disappear. Never use any abrasive materials to achieve the desired result more quickly, as they may damage the marble.