



LANDFORD STONE

Marble/Limestone Work Surfaces

Marble and limestone work surfaces offer a timeless beauty and a unique 'softness' of texture that no other material can possess. While they are more commonly used in traditional country kitchens, or in bathroom settings, they can be used in the most modern of settings with a remarkable effect. Formed from sedimentary rock (lake/ocean beds) which are thrust up, and heat metamorphosed due to tectonic movement or volcanic activity. Marbles come in a wide variety of veined colours, and limestones often present shellfish and plant fossils to give a truly beautiful work surface. In a kitchen setting we would always recommend that the surface provided be in a honed or matt finish, as etching and marking stands out much more on a highly polished worktop.

Marble Worktop Facts

- **Staining:** even when sealed, marbles and limestones are much more prone to staining and surface etching from wine, fruit juices and oils than granites or quartzes. When installed, the worktops are like a blank canvas which will develop as time goes on. Fruit juices may etch or dull the areas in question, and some surface staining is inevitable, and over time the worktops will develop that 'patina' of aged stone that is truly beautiful. It should be noted that in a busy kitchen with children and/or teenagers, it may be wiser to use a granite or quartz worktop which are both much more resilient against possible spills and damage.
- **Heat Damage:** marbles and limestones are 'softer' materials and we would always recommend the use of a trivet or similar for hot pots and pans.
- **Other:** we do not recommend chopping or cutting directly onto the marble or limestone worktops, as the surface would deteriorate over time, we always recommend using a chopping board either in wood, toughened glass or acrylic. Limescale remover should never be used on marble or limestone as it will eat into the surface.
- **Chipping edges:** please take care when removing heavy pots, pans or plates from the dishwasher. If the edge of the base is hit against the top edge of the worktop with force, it can chip the edge which will necessitate a chargeable repair visit.

Is marble or limestone the right choice for you?

It all depends on the type of household you have, and the 'look' that you wish to achieve. If you understand that occasional scratches and stains on marble and limestone worktops are inevitable, and that these will blend in after time and bring the surface to life, then these materials may be for you. If you want your worktops looking like new and perfectly glossy all the time, then perhaps not.