

## Kitchen covers made of natural stone

### References and pieces of advice

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Kitchen covers made of natural stone are considered as beautiful and easy-care, they proved in the last years as hygienically, ecologically and of stable value.

**Beautiful and of stable value**      Because from large color and structure variety can be selected. The naturalness of the stone occupies your kitchen. With correct care your cover ages not and looks also after ten years as on the first day.

**Easy-care and hygienically**      Because hot pans don't arrange damage. On the structured surface not each mark does immediately fall on (except on jet black material). With one wipe your plate is clean again.

With the selection of your kitchen cover you have to place two conditions, so that you save annoyance:

**Acid-resistant**      The stone must be acid-resistant. As acid is considered not only the dangerous sulfuric acid from the car battery, but also vinegar -, fruit -, or mineral water acids can corrode the polish of a not acid-resistant rock (marble, limestone).

**Cut firmly**      The kitchen cover must be also cut firmly. Even if you used to cut one hundred times a board, once cut a piece bread without a board and the scratch would already be there.

Fortunately all granites meet these requirements, whereby we also understand all relatives of this rock by the term "granite". From our professional experience of many years we guess/advise off from kitchen covers from limestone, marble or slate. Except, neither marks nor scratches or the wear of many years disturbs you. If already, slates, then only in break-rough execution. If already limestone or marble, then with antique surface.

**Absorbency**      The absorbency depends on the natural porosity of the stone. Little absorbent stones (e.g. Labrador, Nero Impala, Rosa Beta, Star Galaxy) keep their appearance over long time (impregnation not absolutely necessarily).

Also a remained lying oil drop causes not immediately a dark mark. Strongly sucking stones like all Gneise, Quarzite and Migmatite (e.g. Kashmir White, Paradieso) become immediately darker by water and dry afterwards very fast again. However oils and grease lead to a lasting black-out.

**Impregnation**      With a suitable impregnation this problem usually can be solved (e.g. Lithofin Fleckstop W or Nanovitas).

And still something for the aesthetics of the stone:

- Sample                      With evenly trained rocks (to which all "genuine" granites belong), a sample shows you enough. Your kitchen cover looks approximate similar to the sample, even if possibly crystal bodies are somewhat more largely or smaller, somewhat darker or brighter.
- Raw plates                      With the very much liked mixing rocks (e.g. Juparana, Kinawa, Paradieso, Kashmir White etc.) the design is very spacious and different in the stone. Therefore we recommend to you to look at the raw plates and exclusively for you reserve one. Thus you save disappointments.

#### Care reference

Natural stone covers are practical and wash and wear. But stone is not an inert product, like steel sheet or plastic. Therefore the correct care is essential:

- grease, oils, roasting splash etc. should not remain lying longer time, otherwise also a little absorbent stone becomes rapidly darker.
- Therefore you should wipe strong contamination away rapidly **with a clean sponge or rag with hot water**. Hot water is the best cleaner for grease, therefore also your dishwasher runs with hot water. You can give also a bit cleaner in addition. **However do not use under any circumstances Citric cleaner! Citric acid leaches out the hardest granite with the years and the gloss diminishes.**
- Once daily, best in the evening, you should wipe the whole cover off with hot water (only the range, which comes with grease into contact).

A good impregnation minimizes your care expenditure. If the water no longer beads off, but begins to run, you should renew the impregnation. **You should use always the same impregnation.**

If nevertheless times a grease mark remained, then you have the following possibilities to remove it:

- Spray two to three times K2r on the mark and let this dry up (K2r is available in each drugstore).
- Or strew powders of the dishwasher on the mark and put afterwards a very wet sponge on it and let it lie over night after.
- A further possibility is acetone and whistle earth (white clay/stone): Mix these two to a mash. Lay on the mash on the mark and let it dry up. (Both in the drugstore available)

If the mark is not completely removed, repeat the procedure several times.

Importantly: react as fast as possible!!!

While using your natural stone cover you have to consider the following:

- Hot pans                      You can put your hot pans on the cover without any problems (the stone bears also 500° Celsius). However if a heavy pan overheats by mistake, then leave these better on the stove cooling. The pan then twists itself less and you

preserves the stone. Because such a hot pan releases large temperature differences.

**Rings** If you place a hot pan, which is oil-smearred, on the cover, unpleasant rings can develop. Hot oil penetrates very easily into the stone. However you can remove this oilring as described before.

**Edge** Avoid impacts with heavy articles to the edges of your cover.

**Inclusions** If in the surface of your cover small outbreaks (until maximally 2 mm) are present, is no degradation. Depending upon rock small crystal bodies can break out during processing and in the use. This applies also to mica lamellas. That does not reduce the value of the cover. Also quartz veins, small black marks and similar features are not lack.  
There nature left its handwriting.

However open tears are not to be accepted.

If you have any questitions don't hasitate to ask us.

We hope you enjoy your natural stone ktichen cover.

All productes to clean, receive and care your natural stone you can buy at:

