

Understanding | *Marble*

Marble is a metamorphic rock which is formed when limestone re-crystallizes. This process is caused by heat and pressure which interlocks the stone particles to become a mosaic of crystals. The different arrays of colours which are found in marble are created by the various mineral impurities found within it which include clay, silt and sand. Its specific colours and textural variations make for highly decorative and exceptionally beautiful marble worktops.

Choosing *Marble* for your Jack Trench Kitchen

We commonly specify marble worktops on our kitchen projects. However, if the materials properties aren't suited to how the clients use their kitchen then we would suggest other alternatives to get touches of marble within the kitchen. This may be achieved with a marble splash back alongside a more suitable worktop material, or perhaps using marble as a breakfast bar panel. White marbles such as *Carrara* and *Calacatta Oro* really stand out in accompaniment with our *JT Classic in Corian* designs. There are a few factors to consider when choosing Marble for your kitchen environment.

Colour & Veining Consistency

As *marble* is a completely natural product, the colour and veining consistency will vary from slab-to-slab. It's not uncommon for some areas of a slab to appear lighter than others. During the selection process we will always do our upmost to ensure that the overall colour is as consistent as possible. Marble being natural also has the tendency to change over time, small grey patches can appear in white marbles which aren't treatable as it's just the stone changing from being exposed to the environment.

Living with *Marble*

Choosing marble for your kitchen worktop should be thoroughly considered as the material needs to be well maintained and looked after. Although the surface is sealed, marble will stain and scratch from everyday use, so obvious risks such as red wine & vinegars should be cleaned from the surface as soon as possible.

Cleaning *Marble*

Granite and marble surfaces need to be properly maintained. They should be cleaned, resealed and waxed on a regular basis, depending on the type of stone. The cleaning materials, which should be used to clean natural stone, should not contain any acidic or corrosive elements, as this will damage all natural and composite items. Please read all contents labels prior to using them anywhere near these surfaces.

Clean the marble with warm water and detergent; don't use soap, as it is fat based and can cause the stone to darken. You can use a cleaner specifically meant for marble or store-bought detergent. Rinse the stone with clean water and then thoroughly dry it with a soft cloth. Do this several times a week or as needed to keep your stone clean and fresh. Never use anything abrasive on marble.

Maintaining & Sealing *Marble*

Seal the marble two to four times a year with a marble sealant. Sealant prevents the naturally porous stone from absorbing spills and moisture, prolonging its beauty and its life. If you are sealing Carrara marble counter tops in a kitchen, ensure you use a product safe for food preparation areas.

Associated Risks

Whenever we specify natural marble on a project we would always suggest reserving spare slabs in case of any breakages during transportation and manufacture.

As with all of our materials present on our JT Designs, a full aftercare package will be handed over to you when your kitchen is complete. In this package we will advise the best way to treat your kitchen to ensure its kept to its full potential for as long as possible.

