



# MATTHEW COX

## TAKING CARE OF YOUR OILED TIMBER TABLE TOP

As your table top has a natural oiled finish, it is protected, but won't be completely impervious to marking,

Over time, your table will build up the rich, warm patina of time and use. To ensure the longevity of the table top, and the continued beauty of the surface, please consider the guidance that follows.

### CARE

This is a traditional finish that we love to use on busy work surfaces. Our oiled finishes are hard wearing and resistant to most spillages. However, any spills should be wiped immediately to avoid any chance of obvious marking. Avoid dragging objects across the surface and to prevent marking, ensure the surface is protected from extreme heat.

If you wish to avoid any obvious marking of the table, please use mats for any vessels, particularly hot plates, pans and other vessels.

### CLEANING

A soft, lightly dampened cloth should be used to wipe the table clean on a day-to-day basis. Periodically, the table top should be wiped with Osmo spray cleaner to clean and moisturise the timber.

### APPLYING NOURISHING OIL

If the top appears dry after 6-12 months, a thin layer of natural oil may be applied to recondition the table. Ensure the surface is clean and dry, stir the oil well then smooth on a thin layer of natural oil with a soft lint-free cloth (we like Osmo TopOil in clear matt) before removing any excess. This helps to nourish and protect the surface and will develop a warm, natural patina over time.

Please follow the instructions on the tin. Allow to dry appropriately with good ventilation. Allow around 9 hours for the table to dry completely before use.



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## TAKING CARE OF YOUR CARRARA MARBLE

### CARE

Your marble has a natural unsealed surface and as such will take on the use and wear of your daily life. If you wish to avoid any obvious marking, please wipe any spills as soon as they happen.

### MARKING/ETCHING

Marbles are prone to etching. Most liquids and foodstuffs are relatively harmless, but anything acidic such as fruit juice or ketchup must be kept off the marble as it will etch the surface.

### CLEANING

For general cleaning use a non-abrasive damp cloth (preferably soaked in warm water). For stains you may wish to use HG Stain Colour Remover following the steps below.

1. Spray the surface from a distance of 3-5cm, leave it to work for 30 minutes.
2. Now wipe off the sprayed surface.
3. For stubborn stains, repeat the treatment after 30 minutes.

### HOT POTS AND PANS

Please avoid placing hot pots and pans directly onto the top as they could cause the marble to crack.

### CUTTING AND CHOPPING

Marble is a hard surface, however, if you wish to maintain an unmarked finish please avoid cutting or chopping food on the surface.



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## PATINA

Most people appreciate a developed patina on a marble surface, but if you would like to prevent the patina from forming, then a penetrating sealant should be used/reapplied regularly- we recommend HG Natural Stone Protector. If the surface does become etched, your natural stone can be buffed to restore its original polished finish.



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## TAKING CARE OF YOUR OILED & WAXED METAL SURFACES

As all the metal on your Living Island has an oiled and waxed finish, it is protected, but won't be completely impervious to marking,

Over time, your metal will build up the rich, warm patina of time and use. To ensure the longevity of copper, brass and steel components, and the continued beauty of the surface, please consider the guidance that follows.

### CARE

Your shelves and handles are protected from light day-to-day use. If you would like to avoid any obvious marking of the shelves, please use mats and coasters for vessels containing the main culprits such as red wine and olive oil, and remove any spillages as soon as they happen. Most liquids and foodstuffs are relatively harmless. Great care must be taken with acidic such as lemon juice or ketchup as it will etch the surface, as it does with marble and stone.

### CLEANING

The surface should only be cleaned lightly with a soft cloth or duster. A damp (not wet), soft cloth can be used for anything trickier to remove, but please resist any urge to rub hard. Once wiped clean, the surface may be lightly waxed with a natural beeswax and polished with a soft lint-free cloth. This helps to nourish and protect the surface and will develop a warm and natural patina over time. No abrasive cloth or cleaning agent should ever be used to clean the metal.

### HOT POTS AND PANS

Please avoid placing hot pots and pans directly onto the shelves as they may cause the surface to expand and warp.



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**CUTTING AND CHOPPING**

The metals used on your Living Island provide a hard surface, however, if you wish to maintain an unmarked finish please avoid cutting or chopping food directly on the surface.



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## TAKING CARE OF YOUR WORN EBONY TABLE

### CLEANING

Your table has a lacquered surface, and as such is protected from light day-to-day use.

The surface should only be cleaned lightly with a soft cloth or duster. A damp (not wet), soft cloth can be used for anything trickier to remove, but please resist any urge to rub hard.

Once wiped clean, the surface may be lightly waxed with a good quality unscented furniture wax polish, using a soft lint-free cloth. This will further help to protect the lacquered surface of your table, and the more often this is done, the better protected your table will become. No abrasive cloth or cleaning agent should ever be used to clean your table.

### HOT POTS AND PANS

Please avoid placing hot pots and pans directly on to the table top as they may scorch the surface.

### CUTTING AND CHOPPING

Avoid any direct contact with the surface of your lacquered table as it will mark or damage the lacquer.