

What to Do About Oily Restaurant Marble Floors

Marble Floors Are Not Ideal for a Restaurant Environment

Marble floors are not typically recommended for use in restaurants because they can be easily scratched, stained, and damaged by spills, heavy foot traffic, and dropped items. Marble is a calcium-based stone that is susceptible to damage from acidic liquids, such as citrus juices, vinegar, or wine. Nevertheless, marble floors are sometimes found in restaurants, especially in hotels.

How Oily Marble Floors Happen

The oils used for cooking can travel through the air during the cooking process. This is especially true when high heat is used, such as when frying foods or cooking with a wok. As the oil is heated, it creates steam and tiny oil droplets that can become airborne. Most restaurants use splatter screens and range hoods or exhaust fans to minimize the problem, but sometimes these precautions aren't enough. Oil droplets land on the marble floor. Marble floors with an oily buildup can be unsightly and pose a slip hazard.

Oil Repellent Marble Impregnators

Fred Hueston, Chief Technical Director of Surface Care Pros and Owner of [Stone Forensics](#) says, “If you have been told to apply the best oil repellent impregnator to a marble floor in a hotel restaurant, and the floor is still staining, the problem is more than likely not with the impregnator.”

Oil repellent impregnators are typically made of water-based polymers or silicone compounds that penetrate the stone's pores and create a barrier that

repels oil. As a result, oil and other contaminants remain on the surface of the stone and can be easily removed with cleaning. However, Hueston explains, “Most impregnators are only oil-repellent, not oil proof. If the oil is allowed to sit on the stone long enough, it will penetrate the stone and stain.”

What's the Solution?

Maintaining marble floors in a restaurant requires a lot of effort and dedication. Hueston suggests, “Clean the floor more frequently, and try to clean up oil spills as soon as they occur. Maintenance of stone installed in a restaurant is very demanding. Machine scrub the floor daily with a heavy-duty cleaner.” It is necessary to go above and beyond when it comes to floor maintenance for marble floors in a restaurant.

Impregnators Need to Be Reapplied

Over time, especially with an escalated, more intense cleaning schedule, impregnating sealers will wear off. Be sure to test the floor regularly and reapply the impregnators as often as needed.

Learn More

For more information, register to earn a [Stone Restoration Master Course Certificate](#). You'll learn how to restore natural stone floors, countertops, and walls, engineered stone, and granite floors, using the most efficient and effective restoration procedures. Also included in this program is the [Stain Care Pro](#) course with a one-year subscription to the Stain Care Pro app and [Understanding Sealers](#).

Online URL:

<https://sr-manual.com/kb/article/what-to-do-about-oily-restaurant-marble-floors-725.html>