



## Care and Maintenance guide

Crafted Concrete use high quality sealers which are designed to offer years of high performance with low maintenance. However, like all benchtops, they require specific care and maintenance...

- Clean with soft damp cloth
- Use a non-abrasive cleaner
- Acidity is destructive to concrete. Avoid exposure to products with high ph levels (eg. oven cleaner, lemon juice).
- Avoid exposure to paint strippers, bleach and nail polish remover.
- Ensure nothing which can leach colour is placed on the concrete (eg, Red Wine, turmeric, beetroot, newspaper ink)
- If a destructive substance comes into contact with the concrete surface, rinse immediately with clean water, and then follow usual cleaning procedure.
- Avoid impact of objects
- Avoid dragging items across the surface
- Avoid excessive weight (eg. do not stand on the surface)
- Avoid heated items such as pots to come into contact with the surface
- We recommend placing boards or protection on the benchtops if placing any sharp materials onto the benchtops, that could possibly cause scratches.
- We advise to use coasters under soap dispensers and plants pots

### **Stains and Spills**

Crafted Concrete use sealers which provide resistance to most spills, both wet and dry. Simply wipe with a damp cloth.

For stubborn stains use a non-acidic, non-abrasive cleanser. Ensure to rinse well with water after. Do not scrub- forceful rubbing may result in a loss of shine and remove the protective sealer.

Do not leave wet or moist products on the concrete for prolonged periods of time

### **Direct Sunlight**

With the correct sealer, polished concrete is a suitable product to be used outdoors, but exposure to direct sunlight and weather may result in a slight colour change over an extended period and ongoing maintenance may be required more regularly.

Interior pieces which have not been intended to use outside, should remain indoors,

as different sealers and materials have been used and will not sustain exterior conditions.

Similarly, if sections of a bench top are exposed to sunlight more than others, this may cause a discolouration throughout the piece.

### **Heat Resistance**

Hot cookware such as hot skillets, pots, and saucepans should always be placed onto heat mats, not directly onto the surface. Although concrete is heat resistant, excessive localised heat may result in damage to the concrete due to thermal shock, colour change and sealer damage.

### **Scratches, Cracks and Chipping**

Over time the sealer on concrete tops can develop scratches and abrasive marks. Ensure to always use a chopping board and avoid dragging or dropping heavy items. Keep items with a sharp or rough bottom clear from the tops.

Avoid impact with hard and sharp objects, concrete can chip, particularly around the counter edges. Concrete is susceptible to hairline cracking- this is simply the organic nature of the concrete as it changes over time- this is more common around weak points, such as sink and oven cut-outs. The damage is aesthetic and not structural. A damaged top edge or surface (including the concrete edge for an under-mount sink) is not indicative of defective material.

### **Ongoing Maintenance**

Ensure to follow the guidelines above.

Like all bench tops, the years may take its toll with general wear. Fortunately, your concrete top surface can be revitalised by sanding and resealing.

Contact Crafted Concrete for more information.