



Care and Maintenance

All of our products have been treated with a state of the art, chemically-reactive, water-based densifier and top-coat sealer that permanently bonds with the concrete. When our care and maintenance suggestions are followed the sealer may never need to be reapplied.

Curing - Once delivered and installed our concrete products will take another 2 weeks to complete the initial cure and another 2 months to be fully cured. During the initial cure you will want to wipe up liquid splashes as they occur. If liquids are allowed to stay on the surface for over 30 minutes it could cause the sealer to become cloudy which will need to be buffed out. You may also see dark spots where the liquids were. These should quickly fade as the surface dries out.

At the completion of the initial cure the surface should be resistant to water but it still has not reached full density. Be careful to still wipe up liquids especially light oils which may still get through during the first 70 days.

Cleaning - Our concrete products can be cleaned with a sponge or washcloth using a mild soap like "Simple Green" dish soap or "Dr. Bronner's". You should avoid using abrasives like scouring pads because this will wear down the sealer. Your new countertop may be waxed every other month or so, for enhanced protection and to bring out the natural luster of the stone, this is an optional care recommendation.

Practices to avoid on your countertop:

1) **Stains and Etching** - Even with the sealers, if acid liquids, such as vinegar, lemon juice or wine, are left for too long a time, (over 3 hours), the vapors can penetrate the sealer and leave marks in the stone. It's best to clean up spills as they occur. Oil bottles can leave dark marks, although the marks disappear over time.

2) **Hot pans** – As with all fine handcrafted materials care and attention should be given to preserve their beauty. We recommend using a hot pad or trivet when in doubt. However our research and real life testing has shown that hot pots and pans of up to 600 degrees Fahrenheit, will not damage the integrity of the sealer or the concrete countertop.

3) **Scratches** - Cutting directly on the countertop is not recommended as it can cut into the sealer and compromise the protective finish. Cutting on the stone will also damage your cutlery.

A note about patina: Concrete patina is what happens when water vapors and salts that naturally occur in concrete, move up through the surface bringing about naturally warm color variations. This is part of the unique look that concrete gains over time. Through the years concrete develops its own natural character and beauty; adding a unique personality to your home or business.

Do

1. Wipe up spills as they occur
2. Use a trivet or hot pad for very hot pots and pans
3. Use mild soap and sponge or cloth to clean
4. Use a cutting board when using cutlery
5. Feel free to wax your concrete surface - (this not mandatory)

Don't

1. Leave acidic liquid - (vinegar, lemon or lime juice, and wine) and oils to sit unattended.
2. Use any abrasive cleansers or scrubbers to clean the surface
3. Cut directly on the countertop