

COUNTERTOP CARE & CLEANING

You have a one-of-a-kind, handcrafted concrete countertop. Please follow these maintenance guidelines to keep your countertops looking their best. Enjoy!

SEALER

A thin layer of food-safe polyurethane protects your concrete countertops from staining. This sealer requires no periodic maintenance, but should be protected from scratching and heat. Concrete is a naturally porous material and will stain if the sealer is compromised.

SCRATCHING + STAINING

1. Always use a cutting board. Cutting directly on your countertops will damage the sealer.
2. Apply felt feet to appliances or other items that you slide across your countertop to prevent scratching.
3. Trapped liquids that cannot naturally evaporate (*under a coffee maker, etc.*) may leave a watermark. Allow for airflow under items that sit on your countertop.
4. Prompt cleaning of spills is recommended as **OILS, LIQUID DISH SOAP, MUSTARD, FRUIT JUICES, VINEGAR, WINE, SOY SAUCE,** and **SODA** can penetrate or damage the sealer if left for prolonged periods of time.
5. While concrete is heat resistant, the sealer is not. We suggest using trivets to avoid bubbling or melting the sealer.
6. **NEVER** put tape on the countertop as it bonds aggressively to the sealer and can delaminate the sealer when removed.

CLEANING

A neutral pH cleaner like Simple Green's *Stone Care Cleaner* or Dr. Bronner's natural soap work well. Spray and wipe with a soft cloth or sponge. For dried-on food, let cleaner soak and emulsify the area before wiping clean. Never use **ABRASIVE PADS or CLEANERS, HARSH CHEMICALS (Pinesol, Lysol), or CITRUS CLEANERS.**

REPAIRS

Areas where the sealer is cut, chipped, or damaged should be repaired as soon as possible to avoid staining of the exposed concrete. Typically a spot repair will not blend in "seamlessly" with the rest of the countertop. Please call us for assistance with repairs or re-application of the sealer.