

CARE AND MAINTENANCE

Cleaning

Maintenance and cleaning couldn't be easier. Damp cloths, mild detergents and other water-based cleansers with neutral pH are all that are needed. Avoid acidic cleaners and bleach. Abrasive cleansers or scrubbers **should not** be used. These include Comet, Brillo pads and 3M scrubbing pads, and all similar products.

Sealer

Woven Stone's concrete products are sealed with market leading sealer developed in the U.S. It is a deeply penetrating film forming sealer rather than an easy to apply impregnator or repellent and retains concrete's appealing texture. The sealer does not require periodic recoating.

General food preparation will not stain the concrete as long as the coating is maintained. The coating is intended to keep the food away from the concrete itself. Do not allow liquids to sit under a cup for extended periods, spills should be removed as soon as possible; however, the resistance to oils, acids, alcohol and normal food items is excellent. The surface will temporarily darken if a wet cloth or similar is left long enough, this is normal and will disappear once dried. If using the product outside avoid leaving objects on the surface for extended periods of time.

Do not cut directly on the worktops; use cutting boards. Knives will pierce the sealer, rendering the counters more susceptible to staining. Additionally the concrete will severely dull the knife's cutting edge. Scratches in the sealer could occur if heavy, rough or sharp objects are dragged across the worktop surface. Should a scratch occur, it could be repaired at a cost.

Staining

Clients should use normal care with respect to water, oil, acids, and food. Spills should be wiped up as soon as possible, our tests show no effect after 24hrs for acidic or highly staining agents such as lemon juice, balsamic vinegar mustard but it is always recommended that you wipe up spills. Staining/discoloration can occur if staining agents are left on for extended periods of time, avoid leaving objects with food or liquid trapped underneath.

Heat

As with almost all types of worktop surfaces, you should use trivets. Although we have never experienced it concrete can microcrack if exposed to very high heat, and the sealer may not be elastic enough to "absorb" these microcracks. The surface could appear "crazed". Repairs can be made if necessary at a cost.

Chips

While durable, both concrete and natural stone are "brittle" materials, as opposed to "elastic" materials. Sharp edges are more susceptible to chipping than rounded edges. Use care with pots and pans around edges.

Repair

If your worktop has been chipped or stained it may be possible to repair it, this is a service we can provide at a cost.

SUPPORT

We will give technical advice and assistance for the lifetime of our products. We stand behind our products to provide a surface that will withstand normal worktop usage.