



BENCHTOP CARE GUIDE

We are sure that you will enjoy your new benchtops for years to come.
When properly sealed they are very easy to maintain.

- + Light duties for the first 7 days to allow sealer to cure. After 7 days the tops are safe to use for food prep and after 28 day's they are scratch resistant
- + Do not place any ornaments or objects on the benchtop for the first 7 days
- + Wipe as you go, using a damp soft cloth (microfibre cloths are ideal)
- + If you encounter stubborn stains, use a mild non-abrasive cleanser
- + Avoid exposure to products with high ph levels such as oven cleaner. If exposure occurs rinse immediately with water to neutralize effect, and then follow usual cleansing procedure
- + Avoid exposure to paint strippers, bleach, and nail polish remover. If exposure occurs, rinse immediately with water to neutralize effect, and then follow usual cleansing procedure
- + Avoid excessive weight being placed on your bench top, such as people standing on your bench top
- + We recommend placing boards or protection on the benchtops if placing any sharp materials onto the benchtops, that could possibly cause scratches. We also recommend using a sink protector mat for concrete inbuilt sinks, to reduce the risk of scratches
- + Do not leave moist or wet products directly on concrete for a prolonged period. We advise to use coasters under soap dispensers and plants.
Remember if it's wet, wipe it up