

CARE & MAINTENANCE GUIDE

We are sure that you will enjoy your new benchtop or table for years to come. When properly sealed they are very easy to care for and maintain.

- Regularly wipe as you go, using a soft damp cloth
- If you encounter stubborn stains, use a mild non-abrasive cleanser such as diluted dishwashing liquid and warm water
- Never use an abrasive cleaner on the surface
- 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 or sitting on your benchtop or table.
- Do not leave moist or wet products directly on concrete for a prolonged period. We advise to use coasters for drinks. Remember if it's wet, wipe it up.

About the Sealer

At CONCRETE ART by Luke, we use a high performance concrete countertop sealer on all of our products. This provides a water-based polyurethane clear protective coating that is UV stable, scratch resistant, heat resistant and food-safe. Available in gloss or matt finish. It is also stain resistant to most household chemicals.

Stubborn Stains and Dried Spills

The sealer provides great resistance to most foods used in the kitchen. For dried spills, a wet cloth is recommended. For stubborn stains, use a non-acidic and non-abrasive cleanser and rinse well with water. Avoid forceful scrubbing and abrasive cleaning products as these may result in loss of shine and remove the protective sealer.

Direct Sunlight

With the correct sealer, 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.

Heat Resistance

Placing hot items directly onto your polished concrete benchtop is not recommended. Although it is heat resistant, excessive localized heat may result in damage to the concrete due to thermal shock. Hot cookware such as skillets, pots, and saucepans should always be placed onto trivets and heat mats, not directly onto the surface.

Scratches, Cracks, and Edge Chipping

Like all benchtop materials, over time the sealer on concrete benchtops can develop scratches and abrasive marks. To minimize this, always use a chopping board and avoid dragging heavy items or items with a sharp or rough bottom along the surface. As with all stone benchtops, concrete is susceptible to chipping and cracking. Avoid impact on edges and the surface with hard objects. Areas around voids are weak points and can form hairline cracks. The damage is aesthetic and not structural. A damaged countertop edge or surface (including the stone edge for an under-mount sink) is not indicative of defective material.

Please note: CONCRETE ART by Luke's Care and Maintenance Guide must be read in conjunction with CONCRETE ART by Luke's Warranty.