



Concrete Countertop Care and Maintenance

Concrete is at once tough and vulnerable: it is extremely strong and will last for ages, but at the same time it can scratch and stain. Despite being in many ways well suited for the kitchen, this is where its vulnerabilities are most apparent. However, this use also reveals one of concrete's most charming aspects—its ability to change and grow more beautiful through time and use. Through effort concrete can be kept pristine, though we feel that goes a little against the character of the material and tend to seek a happy medium.

What is the best way to clean concrete countertops?

Concrete countertops should be cleaned with mild soap and water. Cleansers and abrasive pads should be avoided as they may contain solvents or abrasives that can etch, scratch or otherwise harm the surface of the counter. Prevention is the best course—be sure to wipe up any acidic spills such as wine, vinegar, lemon or tomato juice immediately.

How much maintenance is required?

Maintenance is something of an aesthetic choice since any staining will not affect the durability of a concrete countertop. For maximum protection from stains, we recommend that wax be applied monthly. Waxing your countertop will add a protective coating to help guard against staining as well as remove any fingerprints and add a lustrous sheen. Without any maintenance your countertop *will* stain and develop a patina over time, though this is not necessarily undesirable. Many people find a spot in the middle where the concrete is allowed to develop some character, but is waxed a few times a year to restore the satin sheen.

How durable are concrete countertops, can they chip or crack?

As with marble and granite, concrete corners and edges can chip if struck by a hard object. Chips such as these are uncommon and easily repaired (please save the piece if you can) and we ease the edges on our countertops to help prevent this from happening.

It is not uncommon for hairline cracks to develop, but these are not structural failures; rather, they are inherent characteristics of the material.

Can I cut or place a hot pot on the surface of a concrete counter?

Similarly to granite or marble, cutting directly on a concrete countertop will dull your knives and possibly scratch or gouge the sealer. Though concrete is heat-resistant, it may be subject to damage if a red-hot object is placed directly upon it. At the least, heat could damage the sealer and wax applied to the surface. Trivets should be used for hot cookware.