

COUNTERTOPS

Concrete is an extremely durable surface, and with proper care, your concrete product will stand the test of time. Variations in color, texture and porosity may occur and are considered inherent and valued qualities of concrete. Hairline cracks and slight irregularities may occur, but will not affect the integrity of the product and shall not be considered a manufacturing defect. Over time, use and wear will impart a warm patina to the unique surface.

CARE AND MAINTENANCE

Your Bradley Hughes concrete product has been sealed and waxed for protection against moisture and staining. General food preparation will not stain the concrete as long as the coating is maintained. Remove spills as soon as possible and clean your countertops with mild soap and water. Avoid using heavy abrasive, bleach based or ammoniated cleansers, which will wear down the sealer and result in less stain resistance. While hot objects will not harm the concrete, setting hot pans directly on the surface may weaken the sealer, requiring the area to be re-sealed and buffed. Felt or rubber feet pads are recommended for the bottom surfaces of all objects left to remain on the countertop. Unglazed ceramics, like terra cotta pots, compete for residual moisture in the countertop and will cause discoloration.

RE -WAXING CONCRETE

Your concrete can be re-waxed as desired maintain their luster. Waxing your countertops every 6-9 months will provide additional protection against staining. To wax tops, apply a thin layer with a soft cotton cloth. Allow the wax to dry approximately 3-4 minutes, then buff off excess wax with very fine grade steel wool or Scotch Brite pad. Recommended wax is "Palmer White" from Braxton Bragg (1-800-575-4401).