

Maintenance instructions for concrete kitchens and washbasins

dade
design
concrete works

HEADQUARTERS
dade design AG
Baifflesstrasse 37b
9450 Altstätten, Switzerland
+41 71 511 26 72

EU BRANCH
dade design concrete works GmbH
Bobletten 34
6850 Dornbirn, Austria
+43 720 512 245

info@dade-design.com
www.dade-design.com

swissmade



Properties of Concrete

Regardless of the chosen finish, the texture of the surfaces is subject to a natural variation. Small pores and streaks, minimal gaps and colour deviations or fine shrinkage cracks are not grounds for complaint, but – like knotholes and annual rings in wood – are part of the unique appearance of the material.

Each piece of concrete is unique.

Alongside these natural and unavoidable characteristics, concrete is also sensitive to acid. The surface should therefore be treated.

Surface treatment

We offer two options for the surface treatment for our unique concrete items. Both are food safe and free of cobalt and nanotech materials.

1) Impregnation

The concrete workpieces are hydrophobized, smoothed and polished. Then they are either impregnated (invisible) or waxed (slightly greasy surface).

Mode of operation: The advantage of an impregnation lies in a higher resistance to mechanical wear (for example cuts) because the impregnation or the wax penetrates into the concrete. However, this treatment method is not acid-resistant but only dirt-repellent. Typical for impregnated concrete kitchens are dark edges around the ceramic hob (for example from Tomato sauce).

Contact with acidic and colouring liquids should therefore be avoided, in particular:

- Fruit and vegetable juices, ketchup, mustard
- Oil, chemicals and aggressive detergents
- Wine and Champagne, vinegar
- Cleaner with citrus fresh or similar
- Soap dispensers and soap dishes set up on the concrete
- In the bathroom: perfume and herbal shampoos or similar

2) dade Coating

The PU coating developed by dade design protects the surface with a fine protective film. The surfaces are silky smooth, matt and let the concrete character come into their own.

How it works: The film is breathable and has excellent resistance to liquids and household cleaners.

In laboratory and practical tests, the coating withstands the penetration of liquids and acids for around 12 hours. **The disadvantage:** the coating is not cut-resistant. Injuries to the coating must be avoided at all costs. Never cut on the worktop and use coasters for pans. If the coating is damaged by mechanical action, it may happen that it peels off. The coating can be renewed/repared (see repair).

Concrete Sink

We produce seamless cast concrete sinks as an alternative to classic chrome steel inlays or underfloor sinks. Please note that the surface of concrete sinks is often damaged, and a patina is formed. With intense daily use, we advise against a concrete sink; or for regular renewal of the coating.

Care products

We recommend the products «**dade concrete cleaner**» and «**dade surface treatment**» for the cleaning and maintenance of concrete worktops and sinks. Upon delivery, we will provide a free set of both products. To reorder the care products, send an email to order@dade-design.com or give us a call under 0041 71 511 26 72.

Cleaning

Regardless of the surface treatment chosen, proper handling is the key to longevity and beauty of the worktop. Please note the following points:

- Rinse out residue in the tub and basin after use with clear water and then dry using a soft towel.
- Wipe surfaces with a clean, damp cloth and then dry them using a soft towel.
- Use a mild, neutral rinsing agent without citric acid for cleaning (e.g. no scouring creams or limescale removing cleaners).
- Ceramic glass cooktops: clean the surfaces around the ceramic glass cooktop directly after cooking.
- Do not use metallic or plastic scouring pads (coating may be damaged under some conditions by chemicals in the pads) and avoid softeners at all times (time of installation).

- **IMPORTANT:** Permanent exposure of the kitchen top to moisture of any kind must be avoided at all costs, as otherwise the concrete kitchentop may be damaged and irreparable stains may form in the concrete. For example, damp cloths should be removed from the work surface after use. The bottoms of objects such as glasses, pots, soap holders, vases or the like which remain on the concrete slabs must be dry or appropriate coasters must be used.

Maintenance

We recommend treating the concrete tops at least once a month with the «**dade surface treatment**» to refresh the dirt and water-repellent layer.

Heat

The concrete panel and the coating resist heat of up to 100 degrees. Higher temperatures or constant exposure to heat are to be avoided. For example, do not place a pan directly on the concrete surface for cooling.

Cut resistance

Sharp-edged objects will leave scratches on the surface, as with many other worktop materials (such as sand-stone, corian, wood, etc.). If the scratch is too deep, the surface is destroyed.

Never cut on the worktop and always use a cutting board and protective underlays.

Final provisions

With the transfer of the down payment (or respectively the order confirmation of a dade design dealer), the customer accepts the contract for work and materials. The product information sheet with the maintenance instructions is an integral component.

Repairs

The coating can be renewed in case the concrete worktop or the coating are damaged. Unfortunately, stains (in deeper layers) cannot be removed. When renewing the surface, the concrete surface is slightly sanded and degreased. Afterwards, the PU coating will be reapplied. We will be pleased to make you an appropriate offer or provide you with materials for the repair.