



World of  
Decorative Concrete

# Important facts about Concrete Countertops

# Things that one should know about Concrete Countertops

Concrete countertops are among the most desirable and trendiest new items in today's kitchens and bathrooms.

What's more, they are the fortunate combination of two different industries:  
Decorative Concrete and Countertops.

Concrete countertops are no different to the majority of other countertops.  
They simply happen to be made out of concrete.

However, when comparisons are made, Concrete Countertops need to be measured against other types of high-end countertops such as engineered quartz and granite.

It is no wonder clients love the look and uniqueness of concrete, its amazing possibilities and especially its differentiation from the somewhat hard formality of granite and quartz.



# What is the standard concrete countertop thickness?

The minimum thickness recommended for a standard concrete countertop is 40mm. **World of Decorative Concrete** prefers a higher specification of 50mm, based on the desire to offer superior practical workability with the material.

Naturally, any thickness higher than 50mm is possible and can easily be achieved by means of a down stand edge casting and/or a solid cast.



# Can one cut food, etc on a concrete countertop?

No, this is not advisable. Cutting on a concrete countertop won't damage the concrete itself, but could damage the penetrating sealer to the extent that it no longer protects against water or other stains.

Cutting boards should always be used when chopping or preparing foods. Clients often order a separate concrete cutting board for this purpose.



# Can I place hot utensils on a concrete countertop?

Placing hot pans or pots on concrete countertops should be avoided.

Concrete is very heat resistant, but the main concern (as with cutting on concrete countertops) is the distinct possibility of damaging and/or discolouring of the penetrating sealer.

It is a good, and visually appealing option to insert trivets of stainless-steel, brass or copper into the concrete.

Heat protection pads for hot kitchen utensils are also readily available.



# Do concrete countertops develop cracks?

This can happen. Concrete countertops sometimes develop hairline cracks. These cracks tend to be non-structural and result from normal shrinkage of concrete.

**WODC** reinforces the concrete countertops with steel as well as fibre reinforcing technology. Normal steel reinforcement strengthens the product even after cracking has occurred. Fibre reinforcement is used to reduce the chances of both structural and hairline cracks.

Imperfections are part of the appeal. In fact, hairline cracks and other slight irregularities are a natural part of the product and its usage over time. This does not affect its structural integrity in the slightest and these fine hairline cracks will not trap any dirt or grime.

Most clients prefer the well-worn appearance of this natural occurrence in contrast to the often cold and unvarying smoothness of plastic products such as Formica etc.

It is possible to repair hairline cracks, but such attempts are often far more visible and disturbing than the cracks themselves.

Most cracks are caused by what is called tensile failures. Hairline cracks are most often caused by long term drying and/or shrinkage of concrete and are the most common results of tensile failure in concrete countertops.

Other causes that will increase the likelihood of cracking include out-of-level supports for cabinets and careless handling of the countertop slabs during transportation or installation.

**WODC** advises clients where to install joints to minimize the possibility of cracks.

Please note that small hairline cracks are more apparent on smooth polished concrete finishes in comparison to more conventional rough finishes.

# Cleaning of concrete countertops

Avoid abrasive soaps or cleaners. Rather use a mild, non-abrasive, non-ammoniated soap for daily cleaning.

**WODC** suggests using warm water with a cleaning agent such as Sunlight dishwashing liquid, Clean Green and/or any cleaner with a natural PH.

Avoid using abrasive pads.



# Will concrete countertops stain?

Concrete countertops are protected by a penetrating sealer that offers resistance against water and stain marks. This sealer is required as unsealed concrete in its natural state is porous and will stain.

**WODC** seals countertops with a deep penetrating sealer, followed by extra coating/s of anti-stain protection sealer.

Concrete does not react well with any acid. It is important to avoid spilling lemon juice, balsamic vinegar or any product with an acidic PH.

Also avoid leaving red wine, white wine or oil spills untended for too long.

This applies for any staining fruit or vegetables as well.

Clean the countertop as soon as any of the above-mentioned spills occur.



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**Yours in '*Concrete with Soul*'**