

CARE AND MAINTENANCE

Your benchtop is extremely durable but like any work surface it can be damaged if mis-treated. Scratches can be removed and re-coating is required to return the benchtops to its original finish.

Please read the following information to take care of, and enjoy your CASF Timber benchtops for many years to come.

ROUTINE CARE

Wipe benchtops clean with water and diluted detergents when required.

SPILLS AND STAINS

Most spills will wipe up without any problems. It is best to wipe up spills as they occur. Ordinary food products will wipe clean with soap and water. If stains persist, use a solution of warm water and a drop of washing up liquid, soak a cloth in the solution, ring out and wipe the surface down.

IMPORTANT: When liquids pool on a timber benchtop they may penetrate the coating and draw out natural tannins contained within the timber. Whilst there are different tannins in different species, all are capable of causing discolouration ranging from a whitish colour to pink and/or dark brown. The sight of spots and leached tannins may well lessen the enjoyment you receive from your kitchen benchtop.

If your CASF Timber is coated with Cabot's Benchtop Clear, these water marks or white water rings are usually due to moisture getting trapped in the coating and can be removed as per instruction on the Cabot's Website:

Use a hairdryer to try to draw out the moisture. It is important to have the hair dryer on a low heat setting and keep the hairdryer moving. As the coating gets warm, the white marks should start to disappear as the moisture evaporates.

Alternately and provided the surface is fully cured, you could lightly wipe the area with a clean rag or cotton wool saturated with methylated spirits. The methylated spirits may draw out the moisture from the coating. The cloth must only be damp, and you must wipe gently, otherwise you run the risk of damaging the coating.

Water stains are likely to dry out on their own with time.

PREVENTING HEAT DAMAGE

Hot pans or items that generate extreme heat should not be placed directly onto the benchtop surface. It is recommended to use heat pads under these appliances and heat emitting items. Modern appliances reach higher temperatures quicker and often hold heat longer. In addition, certain cooking methods may cause heat to reflect onto your benchtop leading to heat build-up that may damage your surface. Always use the correct size pan for the burner. Place it centrally. Remember, a wok burner is designed for a wok, not flat-bottom saucepans. Do not use two burners as one (eg for a large flat-bottomed cast iron pan) as it has the same effect.

PREVENTING SCRATCHES

As Timber is a natural product, it will mark from time to time. It is recommended to use chopping boards to avoid knife marks and scratches. Should scratches occur, you are able to refresh the surface by buffing or sanding out the scratches and rejuvenating as per below.

REJUVENATING YOUR BENCHTOPS

From time to time, you may wish to re-coat your benchtops to freshen their appearance. For general maintenance, follow your "Sealing" agents recommendations. Whilst it may be tempting to re coat the affected area only of your benchtop you may wish to consider re-coating the entire top to give a consistent finish. This process will generally restore your timber bench top to an "as new" appearance.