



Porcelain Benchtop Care & Maintenance

All you need to clean your porcelain benchtop is a damp cloth and a mild cleanser.

Stubborn Spills and Stains

Liquids like coffee, tea, and red wine should be wiped away as soon as possible and rinse with warm water.

Heat

Whilst most porcelain benchtops are amazingly resistant to thermal shock, even with this robust durability, we still recommend using trivets to preserve your bench over the long term. This isn't an absolute requirement, but it can be good practice to make sure your benchtop stands the test of time.

Scratches

Porcelain benchtops are highly resistant to scratches, but not entirely impervious to them. There is one thing to watch out for is ceramic knives so if in doubt use a chopping board.

Chips and cracks

Like any porcelain product it can chip or crack if it is hit or impacted with a hard object, sink edges in particular. Chips and cracks can be extremely hard to repair and often impossible. Contact Benchtop Concepts if this happens.

