



Sydney Concrete Benchtops – FAQ Sheet

Here are answers to some of the most common questions we receive about concrete benchtops:

1. Can I put hot pans directly on the surface?

We recommend always using trivets or heat pads. Extreme heat may cause cracking or discoloration.

2. Is the surface food-safe?

Yes. If required, we offer a high-performance sealer that is certified food-safe. Otherwise, we use a durable sealer suitable for most applications.

3. How do I clean my benchtop?

Use a soft cloth or sponge with a pH-neutral cleaner. Avoid acidic or abrasive products.

4. Do I need to reseal my benchtop?

No routine resealing is needed, but yearly waxing (if applicable) can help preserve the surface finish.

5. Can I use my benchtop outside?

Yes. Concrete is suitable for outdoor use. Surface may darken temporarily when wet—this is normal.

6. What if I chip or scratch the surface?

Minor chips and scratches can often be repaired, though most repairs may remain visible.

7. Will the colour or surface change over time?

Yes. Concrete develops a patina with use, including subtle tone variation and softening of finish.

8. Is concrete durable?

Yes. Our benchtops are engineered for strength and longevity. Hairline cracks may develop over time — they're a natural part of concrete's character and not a structural concern.

Still have questions? We're happy to help!

Phone: 0434 084 327

Email: enquiries@sydneyconcretebenchtops.com.au

Web: www.sydneyconcretebenchtops.com.au

Scan the QR code below to contact us:

