

CARING FOR ZINC SURFACES

Zinc surfaces are relatively easy to maintain but they come with some precautions. To properly care for zinc, adhere to the following:

Clean Regularly -

Mild soap and water is all it takes to keep these surfaces clean. A basic daily or after-use wipe down is generally enough to maintain appearance and cleanliness.

Do Not Use Harsh Chemical Cleaners -

This includes bleach products and other chemical abrasives. These cleaners are too harsh for the soft surface of zinc and can cause damage.

Do Not Use for Cutting -

Zinc is softer than stainless steel. It resists scratches from general daily use but the application of a sharp edge directly on the surface will leave an impression. We recommend the use of a cutting board.

Do Not Place Hot Items Directly on the Surface -

Zinc has a melting point of about 300 degrees. To avoid problems, use hot plates and trivets instead of placing hot pots and pans directly on the surface.

Avoid Acidic Materials -

Each product's zinc patina finish is carefully created by hand. Do not use cleaners with acidic chemicals or fluids such as a lemon, lime, or orange juice on the table surface. It can damage the quality and color of the patina permanently.

Allow Your Surface to Develop Character -

Unlearn everything you thought you knew about countertops. View zinc as if it were a house guest, mostly enjoyable, but at times annoying. It is a living alloy that reacts to its environment. Spots will form but over time they will fade and self correct. With use, the blue-grey hue beloved by zinc connoisseurs, will develop. It may take up to a year to acquire a full patina so plan on a little waiting time to get the desired look.