



Cast Care Sheet

Follow this guide to keep your La Bastille piece looking great.

Caring for Your Cast Top

Zinc, pewter, brass, copper and bronze surfaces are relatively easy to maintain, but they come with some precautions. As these are organic materials, i.e. living metals, they oxidize and respond to their environment. The finish is not static and will change. How much it will change is completely dependent on its environment, what it comes into contact with and how it is cared for. When well maintained, the tops are made to last for years to come.

Changes in the patina are temporary and cosmetic in nature. If you have a medium or dark patina, the markings will be more apparent as they are lighter in color compared to the patina. If you have a light patina, darker tones may begin to develop. This is the beauty of these materials. Do not become alarmed at the first markings, but rather embrace that the material is undergoing its natural process.

Can I restore the finish?

Much like a piece of sterling silver, the patina adds to the beauty and rich character of the piece. Also like sterling silver, the piece can also be easily restored to its original pristine state. How this is accomplished depends on the metal and finish originally selected. Ask us, and we will walk you through the process.

Daily Maintenance

Mild soap and water or a basic household cleaner (such as 7th Generation, Simple Green or Ammonia- Free Windex) is all it takes to keep these surfaces clean. A basic daily or

after-use wipe down is generally enough to maintain the surface appearance and cleanliness.

What to expect as the top ages?

You may begin to see some changes in the color — some imperfections may appear. Please be patient as this is part of the natural process. This is not a stain, an etching or a defect. This is exactly what these materials do. Over time and with use, these blemishes will eventually fade and become part of your tops' unique patina. This process will happen even when a protective wax coating is applied, although its application will significantly slow this process.

Optional Coating

The use of a Carnauba wax can help slow the patina process, and will act to help protect the surface over time. If you decide to go this route, we recommend a product like *Chemical Guys Extreme Top Coat Sealant* with Carnauba, *Turtle Wax- Super Hard Shell*, or *Mother's California Gold Pure Carnauba Wax*. These can be found in most automotive or big box stores. Simply buff the product onto the surface per the manufacturer's recommendations, then buff off with a microfiber cloth. More frequent applications will slow the change in patina. Some clients prefer to never wax their tops — the choice is up to the end user.

Seal Apertures

If you have faucet holes or beer taps, you must seal them properly with silicone from the top and bottom. If the substrate is left exposed and water or beer gets into the wooden substrate for an extended period of time, it can irreparably damage your top. Leaks not properly sealed are *not covered by warranty*. Gaskets are needed for faucets and beer taps. Regularly check for any leaks and reseal it immediately if needed.

What to Avoid:

Be Aware of Acidic Materials

Each patina finish is carefully created by hand. Anything acidic (such as lemon, lime, or orange juice) may temporarily alter the finish. The darker your patina, the more noticeable the markings may be. When the patina changes, do not panic as this is a normal occurrence and not a defect. Keep using the surface and within several months it should blend with the rest of the surface.

Do Not Use Harsh Chemical Cleaners

Do not use products that contain bleach, ammonia or citrus juice. These cleaners are too harsh for the soft surface of these materials and can cause damage.

Do Not Use for Cutting

These metals are softer than stainless steel. They resist 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 Surface

Use hot plates and trivets, and do not place hot pots and pans directly on surfaces. Items that are around 300° Fahrenheit and higher placed directly on the metal surface may cause irreparable damage.

Do Not Use Rubber Mats

Do not use rubber placemats or commercial rubber mats in the drink well or on the surface as a serving area. They will trap moisture, which will degrade the metal. The use of rubber mats will immediately void the warranty.