

WOOD USE & CARE GUIDE

Customer information in regards to wood countertops. Please take the time to read.

Finish Options

1. Butcher Block Penetrating Oil:

*Recommended for cutting surfaces. We recommend that pots or pans straight from a burner should not be placed on the surface of a wood top. The heat can burn the wood, steam glue joints, cause cracking, or create bubbles in the permanent finish.

Requires regular oiling to keep them in stable condition and to prevent cracking and splitting. Undue drying or lack of oiling will cause dramatic cracking and checking.

Daily cleaning can be done with Clorox, or soap and water. Re oil after.

Apply the oil liberally once per week for four weeks, and monthly thereafter.

Let the oil sit on the surface for 30 minutes, and then absorb excess with a paper towel. Your top may be totally re-sanded and oiled if ever needed.

2. Waterlox Tung Oil: Satin Finish

*Waterlox® is recommended for use with undermount sinks. We recommend that pots or pans straight from a burner should not be placed on the surface of a wood top. The heat can burn the wood, steam glue joints, cause cracking, or create bubbles in the permanent finish.

These tops receive a minimum of six coats for tops with cut-outs for sinks. The finish is then buffed to a satin finish. DO NOT use bleach based cleaning products on the Waterlox® Finish. Bleach and ammonia are the only chemicals we have found that will harm this finish. Be aware that some dishwasher detergents, such as Liquid Cascade, have bleach in them. If this type of detergent comes in contact with the Waterlox® Finish, it should be wiped up immediately. If allowed to sit, it can harm the finish.

DO NOT chop directly on this surface. This finish is safe for contact with food, but use a cutting board to protect your surface from knife marks.

Wash your top with mild soap and water, and then rinse. Disinfect with a weak solution of vinegar and water in a spray bottle, if desired. Be sure to dry the top thoroughly.

When the finish has aged, seems too dull, or has been worn through, they can be cleaned and recoated with Waterlox Brand Wood Finish.

If you have an undermount sink, we suggest that you apply Waterlox Tung Oil to the edge grain seasonally to prevent water from entering under dings or cuts that may have occurred

3. Urethane finish: Satin Finish

*Recommended for use with undermount sinks. This finish is significantly harder than Tung Oil, and creates a waterproof surface. No recoating is necessary. We recommend that pots or pans straight from a burner should not be placed on the surface of a wood top. The heat can burn the wood, steam glue joints, cause cracking, or create bubbles in the permanent finish.

Wash with mild soap and water. Buff with a clean, dry cloth to maintain the luster of the finish.

DO NOT chop directly on this surface. This finish is safe for contact with food, but use a cutting board to protect your surface from knife marks.