



## WOOD COUNTERTOPS: WHAT YOU NEED TO KNOW

Congratulations on your selection of a wood countertop. No man made material can duplicate hardwoods variety, natural integrity and authenticity. The rich appearance, distinctive grains, character marks and color variations are the purest expressions of nature. Just as no two trees are alike, no two pieces of wood in this top look exactly the same. It is not unusual for some areas to appear darker in color than others. These are naturally occurring characteristics.

Your Butcher Block top is intended to be used as a true cutting surface. The following guidelines will help you to better understand your wood countertop and help maintain and extend the life and performance of your butcher block surface.

- Tops are coated with DURAKRYL 102, a UV light-cured , food safe protective acrylic finish that is resistant to stains and safe for most cleaning products and household solvents which does not require any maintenance.
- Clean finished butcher block surfaces with soapy water or commonly available kitchen counter top cleaners such as Windex or Formula 409. **DO NOT USE** abrasives, powder cleansers or ammonia based products. Whenever cleaning, wipe dry immediately. Do not allow water or any moisture to stand on the surface for prolonged periods of time.
- Should a stubborn spill like red wine stain the surface, it can be easily removed with a bleach solution or finger nail polish remover with no damage to the finish. Steel wool or sand paper can also be used for stubborn stains and cutting marks.
- Although the finish is durable, it will scratch. To help preserve block used as a cutting surface, it would be advisable to periodically reseal **ONLY** the area in which you cut on. Mineral oil can be used. If it becomes necessary to refinish your block due to heavy usage, we suggest sanding the finish off and applying either an oil finish or resealing with "Good Stuff" Urethane Gel clear protective finish.
- Further preserve your top and reduce the possibility of cracking by occasionally applying a generous quantity of Linseed, Mineral, or Tung oil to penetrate all surfaces for 5-10 minutes before wiping off . This should be done after heavy cleaning or sanding. Tung oil is a highly recommended finish due to its ability to repel moisture and stains. Mineral oil might be more convenient as a frequent sealer for blocks in which heavy cutting will be done.
- Excessive dryness can cause cracks or checks to develop. Cracks should be filled promptly with wood filler, sanded smooth, re-oiled.
- Some small seasonal checks(splits) may appear as wood contracts during low humidity periods (winter). Summer high humidity may close these checks. This season checks do not affect the life or use of the unit.

- Warping is caused by an imbalance of moisture content between top and bottom surfaces. It is normally a temporary condition as the unit has a “memory” – just allow the unit to “climatize” from the trauma of storage or shipping
  - **DON'T** cover the top (for example, do not cover the unit with glass, plexiglass, or rubber mats)
  - **DON'T** store the top in a damp area or let the top get wet, (for example, the concrete in a new construction will transmit moisture into the wood because of high humidity).
  - **REMEMBER, EXPOSURE TO EXTREMES IN TEMPERATURE OR HUMIDITY WILL DAMAGE ANY WOOD PRODUCT.** This is not a manufacturing defect.
- If the butcher block top is modified by cutting, machining or sanding, the finish must be reapplied to prevent cracking, delamination and/or warping. These modifications must be sealed immediately to prevent moisture change within the top. Wood Welded's Good Stuff Urethane Gel is recommended as an easy-to-use, clear satin protective finish. **NOTE: Any modification will void the warranty.**
- Wood Welded butcher block cutting boards, chopping blocks, specialty boards and gourmet products all come factory finished with food-safe mineral oil. Although the block was oiled during construction, it may have dried during storage and shipping, therefore it is recommended the butcher block be oiled with Emmett's Elixir or mineral oil prior to use.
- To maintain unfinished butcher block, follow these tips:
  - Before use, oil the cutting surface with food grade mineral oil or Emmett's Elixir, an all-natural, anti-microbial wood conditioner.
  - Be sure to coat the top, bottom, ends and edges of the block every time you oil it. Apply oil often, especially when the block appears to be dry.
  - **DO NOT** submerge the board in water. Instead, clean it with a wet cloth or sponge using a mild liquid detergent. You can use a disinfecting cleanser or a mixture of 1 tsp. chlorine bleach to 1 quart water. Rinse well. **DO NOT USE** powder cleanser.
  - All the board to dry in a rack or with the board standing on edge to ensure sufficient air flow all the way around the board.
  - To increase the life of the board, flip it over and use both sides.
  - When determining how often to oil a block, the general rule of thumb is once a day for a week upon purchase, once a week for a month and once a month forever.
  - The block should be oiled whenever the wood starts to look dry and chalky.
- Tung Oiled Tops – Stain Removal Options (in order)
  - Windex
  - Bleach/water mixture
  - Raw lemon cut in half and rub lemon juice on the stain
  - Sanding (**last resort**) – sand as lightly as possible. Once sanded, piece will need to be re-oiled. Recommended to apply at least 2 coats of Tung Oil.

