



LOCAL WOOD FOR THE GREATER GOOD



CARING FOR YOUR NEW BUTCHER BLOCK

PRIOR TO INSTALLATION

Your solid wood butcher block will arrive unfinished and will need at least a week to acclimate and adjust to the conditions of its new surroundings. Place the material flat/horizontally on "stickers" so air flows around all sides and allows it to adjust fully and evenly. Do not cut the material or apply any finishing product to your countertop until it has had time to adjust to the conditions in your space. Your top will arrive sanded to 120 and may need minor knots filled with putty. It will need a final sanding before finishing. Once installed and final sanding is done, wipe the surface area using a tack cloth to remove any residual wood dust before applying the finish of your choice.

FINISHING -- HOW YOU WILL USE YOUR SOLID WOOD SURFACE WILL DETERMINE THE FINISH

There are a number of finishing products that are appropriate for use on wood that comes into contact with food. Always research the product, read the labels, technical data information and follow the finish manufacturer's recommendations for application, care, and maintenance.

For wood surfaces that will be used for chopping, we recommend a food safe mineral oil, coconut oil or Walrus brand Cutting Board Oil to seal your butcherblock. Do not use olive oil or other oils that can go rancid over time. Chopping surfaces will require repeated and frequent applications to protect and re-seal the surface with use. Multiple coats could be necessary to fully seal the wood, depending on the species and the finishing product used.

For wood surfaces that will NOT be used for cutting, we recommend a penetrating hard wax oil like Rubio Monocoat, Oil Plus 2C or other finish of your choice. Natural oil finishes are typically low or no VOC, give a close to the wood look and feel, are easy to make spot repairs, but DO require routine maintenance. Polyurethanes and varnishes are also appropriate, withstand harsher detergents in commercial applications, and provide a durable, water resistant finish in high use applications. Sink cut outs and exposed edges around under-mounted sinks should be finished with a water-proof sealer to protect the wood from water damage. Waterlox or similar product is recommended for this sensitive and fully exposed area.

Be sure to properly dispose of oily rags to prevent household fires due to spontaneous combustion!

GENERAL MAINTENANCE – FOLLOW MANUFACTURER'S RECOMMENDATIONS FOR CLEANING AND MAINTAINING THE FINISH

In general, treat your new wood surface like a piece of furniture. Keep the surface dry and protected from direct heat. Wipe up spills immediately. Do not allow liquid to stand on the surface, as this can leave unsightly stains, cause the wood to expand, and damage your new butcher block. Periodically apply a maintenance coat of oil to the solid wood surface to enhance protection. The frequency of oiling will vary depending on the finish product that was used, the wood species, the amount of use, and the harshness of detergents used to clean the surface. As a rule of thumb, if the wood appears dry, it is usually time to oil.

Use a mild detergent and a lightly damp cloth to clean your new wood countertop.

If light scratches occur, spot sand the surface lightly and re-apply the penetrating oil. Polyurethane finishes will require a full sand and re-finish. Refer to the finish product recommendations for additional instructions.