



## CARING FOR YOUR NEW SOLID WOOD SURFACE

### PRIOR TO INSTALLATION

Your solid wood surfaces will arrive unfinished and will need at least a week to acclimatize and adjust to the conditions of its new surroundings. Allow the material to rest flat/horizontally with air flow around all sides for it to adjust fully and evenly.

Do not cut the material or apply any finishing product or oil to your countertop until it has had time to adjust to the humidity in your home. Your top will arrive sanded to 120 and 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 manufacturer's recommendations for application, care, and maintenance.

For wood surfaces that will be used for chopping, we recommend a food safe mineral oil or coconut 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 wood species and the finishing product used.

For wood surfaces that will NOT be used for cutting, we recommend a penetrating oil like Rubio Monocoat, Osmo, Watco Oil or other finish of your choice. These 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 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 solid wood surface.

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. If the wood appears dry, it is 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.