

Maintaining Your Butcher Block

All Butcher Block products must be oiled on all surfaces with a natural mineral oil at least once a month to protect the wood. With a minimum amount of care and maintenance on your Hard Maple Butcher Block, you can lengthen the life of the top from 5 to 10 years.

DO:

Periodically (once every several weeks), depending upon use and household conditions, apply a heavy coat of mineral oil to the work surface of your top.

DO NOT:

1. Wash knives and forks or other utensils on the work surface of your top.
2. Wash your top with harsh detergents of any type.
3. Place counter tops near excessive heat (such as stove) without proper insulation between heat source and the edge of the counter top.
4. Cut off ends, drill holes, make cutouts or otherwise deface tops...without refinishing exposed unfinished wood. Guarantee is void if tops are modified.

Cleaning your Butcher Block top:

1. Brush or scrape all loose particles from the surfaces.
2. Take a dishcloth and dip in warm mild soapy water and wash top the same as any other wood surface.
3. Wash out dishcloth in clear warm water, wring out, and go over surface again.
4. Dry all surfaces thoroughly.
5. An occasional application of mineral oil is recommended.

If any method, other than the one outlined above, is used in cleaning this top, very serious damage may result.

Other considerations:

Extremes of humidity and dryness can swell and shrink hard maple enough to cause small seasonal checks to appear, usually at the ends of tops or at the end of a lamination. This possibility, though remote, is an unavoidable condition of enjoying the character and beauty of Hard Maple Butcher Block. Cracks filled with tinted cellulose filler become practically invisible. You can help preserve your table by keeping your home humidified in the winter and by refreshing your table often with oil.