

## WOOD COUNTERTOPS

Wood is a natural material that responds to changes in temperature and humidity. These changes set up tremendous internal forces in wood countertops. Their shape and dimensions will change slightly with the seasons. If warping or edge cracking appears it is most likely related to uneven changes in temperature or humidity. Keep your countertop dry, away from direct heat, and maintain it according to the directions below for your specific type of finish.

### MINERAL OIL FINISH

- Wash your wood top by hand only using anti-bacterial dish soap and warm water. Do not submerge in water. Add a small amount of bleach or vinegar to the water for extra bacteria killing power after chopping bacteria-laden foods such as raw chicken. Thoroughly dry the wood top after washing. Wood chopping blocks are not dishwasher safe. If you have a small chopping block such as a cutting board, you can allow it to dry standing up on edge to help it dry properly and prevent warping.
- Periodically oil the wood top with any food-grade mineral oil. Letting the wood dry out because of a lack of oil is the number one cause of problems. You can't oil your wood top too much! Oiling will help keep that beautiful sheen.
- Do not allow liquid to stand on the wood top for a long period of time; it will stain the wood and cause it to expand, which may result in glue-joint failure and warping.
- If using your wood top for cutting or chopping, work with different areas of the top to help it wear evenly. Both sides should be used if possible to extend its life. Do not use a cleaver with a razor sharpened edge; it may chip out the wood.

### FOOD-SAFE POLYURETHANE FINISH

- Exercise care during the first 30 days of receiving your top as the finish is not completely cured and may be more susceptible to scratching. Wash only with soap and water during the first 30 days and avoid placing heavy items on the surface.
- Following the 30-day break-in period, you may clean your wood top using anti-bacterial dish soap and warm water, Windex, or your preferred antibacterial cleanser. Thoroughly dry the block after washing.
- Light scratches can be removed with buffing pads.
- Do not chop directly on a block with permanent finish. Use a cutting board.
- Do not expose tops to excessive heat, cold or moisture. Never put in the dishwasher.