

## CARE & MAINTENANCE FOR WOOD TOPS

### OIL FINISH

#### **CLEANING:**

Daily maintenance is very simple. Clean your wood tops with a mix of 20% white vinegar/80% water to disinfect. White vinegar is a popular household cleanser, effective for killing most mold, bacteria & germs, due to its level of acidity.

The top can also be wiped down with a mild detergent that does not contain ammonia or bleach. Rinse the top with clean water, let dry. After it is dry, mist the top with the vinegar solution and let dry.

#### **OILING:**

Keeping your top well oiled is one of the best ways to care for your wood top. Most problems related to wood tops are a result of not enough oiling. Using a food grade mineral oil, wipe the oil over your tops using a lint-free towel. Pour a generous amount of oil directly on the counter, then wipe the oil around the counter with your rag. Allow to sit for 30 minutes, then wipe any excess oil off.

A good rule of thumb is to do this once per week for the first month, once per month for the next three months, then every other month after that. However, the frequency of oiling will vary by the environment and the amount of use. If the wood appears dry, it is time to oil. If you have oiled the butcher block too much it will feel slightly sticky. If this happens, clean the countertop with grease cutting dishwashing detergent such as Dawn®. Properly dispose of oily rags when done to prevent spontaneous combustion.

In addition to food grade mineral oil, you can use Howard Butcher Block Conditioner, which is a mineral oil & beeswax combination.

#### **AVOID:**

- Do not let fruit or vegetables rot on your wood tops. A permanent black spot can form.
- Do not allow liquid to stand on the block for a long period of time; it can stain the butcher block and cause the wood to expand, which may result in glue-joint failure and warping.
- Do not ball up oil rags when disposing of them; they can spontaneously combust.