

Care & Maintenance Butcher Block Tops



Butcher Block Top Installation

Installation Step 1

Allow the top to reach ambient room temperature prior to installation. It may take forty-eight (48) hours for the top to acclimate to the surrounding environment.

Installation Step 2

Holes in base framework (steel, cabinet, etc.) used to secure the top to the frame must be 3/8" larger than the bolt or fastener. Predrill pilot holes for lag screw fasteners and only tighten the fastener slightly as the top needs to be able to expand and contract in width, not length.

Installation Step 3

If final mounting requires cutting the top, then all exposed raw wood surfaces must be resealed. **Polyurethane is an excellent sealer for lacquered tops, while mineral oil should be used for oil finished tops*.**

Enjoy the Benefits of Real Wood!

Extremes of humidity and dryness can swell and shrink Butcher Block enough to cause small seasonal checks to appear, usually at the ends of tops or at the end of lamination. This possibility, though, remote, is an unavoidable condition of enjoying the character and beauty of a living material. (real wood with a check is still prettier than Formica without one). Cracks filled with a cellulose filler of the right tint become practically invisible.

DO:

Periodically (once every several weeks), depending upon use and environmental conditions, apply a heavy coat of mineral oil to the work surface of your top. All oil finished Butcher Block products must have a regular maintenance schedule & must be oiled on all surfaces with a natural mineral oil a minimum of once a month to protect the wood.

DO NOT:

1. place Butcher Block tops near excessive heat without proper insulation between heat source and the edge of the countertop.
2. wash tools on the work surface of your top.
3. wash your top with harsh detergents of any type.
4. cut off ends, drill holes, make cutouts or otherwise deface tops without refinishing exposed unfinished wood. Any WB warranty is void if tops are modified. (See WB warranty for complete details).

CAUTION

Your solid hardwood butcher-block top can be affected by the temperature and humidity of the surrounding environment. To ensure your satisfaction and the long-term performance of the top, we suggest the following:

Surface Maintenance

Lacquered tops should avoid excessive amounts of water, oil, and strong cleaning agents. The top should be immediately wiped clean when the surface has been exposed to such excesses. For oiled tops we recommend oiling them a minimum of once a month.

Important!

If you make any cuts or alterations in your Butcher Block, be sure to refinish the exposed edges with melted paraffin and oil or lacquer sealer. Holes or notches that have been installed in the table top must also be refinished. If you do not refinish these edges, your top will crack due to dryness. **NOTE:** Wood is a natural product that is susceptible to indentations from everyday use, including the pressure from tools and writing utensils. While this adds character to the worksurface, some may find that this worksurface type is not the best for their specific application. Because of the natural properties of hardwood, refinishing the worksurface periodically is recommended.

Warping

A top that becomes warped from environmental or seasonal heating dryness is a temporary condition. This condition can be corrected by un-mounting the top and turning it over (so bottom surface is up) and allowing equalization. The top can then be reinstalled as originally mounted. Avoid positioning wood tops directly next to heat sources.

*Oiled Butcher Block tops have same warranty as lacquered Butcher Block tops.

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Cleaning Your Butcher Block Top

This top is made of kiln dried wood and dried to a moisture content of 6% making it very susceptible to water and dampness. When cleaning this top we ask that the following directions be followed very closely.

Step 1

First scrape loose with a steel scraper any foreign matter that may have adhered to the surfaces.

Step 2

Brush or scrape all loose particles from the surfaces.

Step 3

Take dish cloth and dip in warm soapy, or a VERY MILD DETERGENT water and wash top the same as any other wood surface.

Step 4

Wash out dishcloth in clear warm water, wring out, and go over surface again.

Step 5

TAKE DRY CLOTH AND GO OVER ALL SURFACES TO DRY THOROUGHLY.

Step 6

An occasional application of mineral oil is recommended for oiled tops only. Apply at least once per month or more frequent w/ heavy coat when Butcher Block top looks to be dry.

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

No guarantee of any kind is expressed or implied except as pertaining to material and workmanship.

Warning: Do not mount any Butcher Block top directly to a solid substrate.

1/16" spacer would be required w/ this application to prevent delamination, cracking, or warping.

How to Maintain Your Butcher Block Top

Problem	Description	Cause	To Repair
End Checks	Separation of the joints along the end of top or block	Excessive dryness, Not oiled frequently enough	Melt a 1 to 4 mixture of paraffin and mineral oil and fill all checks. Make sure paraffin seals the check thoroughly. Continue oiling.
Splits	Separation of joint along full length of top	Excessive dryness	Proceed as above to seal split. If condition continues for an extended time period, contact your dealer.
Wind Shakes	Small portion of wood grain lifting up from table top	Grain separation, excessive dryness	Clean and dry top. Apply small portion of white glue to piece of paper. Slip paper under the shake and remove, leaving some glue for adhesion. Place heavy weight on area overnight and let dry. Remove any excess glue using light sandpaper or fine steel wool. WORK ONLY WITH THE GRAIN, NOT AGAINST IT!
Warpage	Top cupping or bowing	Imbalance of moisture content between top and bottom surfaces, i.e.: Oiling only one surface.	Apply oil liberally to concave side or lacquer. If not corrected within 2 weeks, tape plastic (ie, plastic liners, dry cleaning wrap, etc.) to the convex side and oil/lacquer the reverse side. Top may adjust to new humidity and correct itself.
Rail Expansion	One rail raised above balance of top	Raised rail expanding at faster rate than other	Continue oiling as instructed for regular maintenance. Top will adjust to new humidity and correct itself.
Stains	Water spots, food stains, etc	Allowing food to remain on table top too long, needs paraffin or wax	Use light sandpaper or fine steel wool on stain. Continue regular maintenance. Stain will dissipate in wood grain.
Damage	Nicks, gouges, dents, etc.	External environment	If top is oiled, simply sand and re-oil. If top is lacquered, lightly sand and refinish with lacquer or another compatible finish (consult a local finishing store).
Mineral Streaks	Dark streaks in the wood	Natural discoloring of the wood due to mineral deposits in the tree.	No repair needed – adds to individuality of your Butcher Block!