

CARE INSTRUCTIONS

For CaféCountertops' Solid Wood Countertops with Oil Finish



EXPECTATIONS

Wood countertops are essentially wood furniture which performs beautifully with normal use and care, but which may scratch, dent and show signs of wear under heavy use. **Don't worry!** A great feature of wood countertops is that almost anything that could go wrong can be repaired.

CARE AND CLEANING

Daily cleaning with soap and water usually isn't necessary. Use common sense during food preparation, of course, but for normal contact it's best to do less. You might occasionally wipe the surface with a dry or damp towel, but avoid heavy soaking or scrubbing.



Cleaning

About once a week (or as needed), clean the worktop with our Gentle Wood Wash or other mild soap.

Gentle Wood Wash is a unique ph-neutral soap that is specially formulated to care for our Luxury Oil Finish. It is packaged in Concentrate form. You will need a generic 32oz. spray bottle. Add two capfuls of concentrate (1 capful per 16oz.) and fill with water. Shake gently.

Directions for use: Lightly spray the worktop surface, wait a few minutes, and then wipe clean with a clean damp cloth to remove dirt and soap residue. Dry thoroughly. Do not heavily soak the surface with water, and do not use abrasive pads or scrapers as these will ruin the countertop finish.

For deeper grime only, add one additional capful of concentrate to soap mix.

Use this extra-strength mix for stain removal only and not for regular cleaning.

See reverse side for easy annual maintenance of Oil finishes.

*Less cleaning?
I can do that!*



WIPE UP SPILLS

Wipe up spills as quickly as possible. The finish is moisture-resistant but not waterproof.

SHIELD

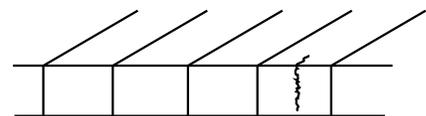
Place hot pots and pans on potholders or trivets. Place a shield of tinfoil beneath countertop appliances such as slow cookers and fryers.

DON'T...

Don't use harsh cleaners, bleach, solvents, furniture polish, oil soaps, scrubbing brushes or scouring pads. Never use Lysol-type sanitizers as these may react with oil finishes.

CLIMATE CONTROL

Constantly maintain indoor air temperature at 65-80°F and humidity at 50-60%. In winter, home heating systems may cause wood to be dry and brittle and to shrink. As the wood shrinks, tiny hairline cracks may appear. These harmless cracks are not product defects, but are a normal result of excess moisture loss, and they will usually disappear when humidity is increased or when warmer weather returns. **DO NOT** use radiant/infra-red heaters near wood tops. These may cause warping and cracking.



Harmless hairline "winter cracks" swell shut when warmer weather returns.

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OILING IS QUICK AND EASY!

When should I oil my wood worktop? About once a year or as needed. There is no universal oiling schedule. Some tops might last a year or more between re-oilings, others only for months, especially in dry climates or with heavy use.

The Water Test. When the finish begins to dull and has an uneven sheen, dribble a small puddle of water onto the surface. If it begins to soak in within 15 minutes, it's time to re-oil. If the water does not soak in, the finish may only need buffing.

We recommend Oiling in the evening so that the oil can dry overnight.

OILING

1) PREPARE

Clean and thoroughly dry the worktop. The surface must be dry – oil and water do not mix. Vacuum the Applicator Pad to remove loose fibers.

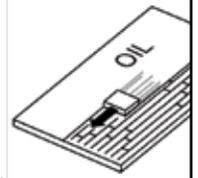


2) STIR

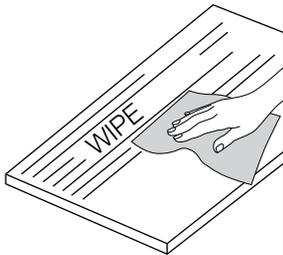
Stir the oil until fully blended (do not shake). Luxury Oil contains waxes which settle in storage. These waxes are the backbone of your worktop's protection. If these waxes aren't blended into the oil, your worktop won't be water-resistant.

3) APPLY

Apply the Oil in a **THIN** even coat using the Applicator Pad. Avoid drips at edges. Take care not to get oil on any other surface. Close oil container tightly when not in use.

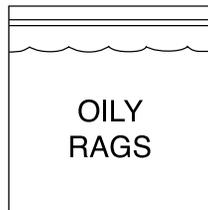


4) WAIT, THEN WIPE



WAIT 15-20 MINUTES, and then thoroughly **WIPE OFF** all excess oil with disposable towels. **If oil is not thoroughly wiped off, it will dry sticky.** Allow the finish to dry for 12 hours before use. For best results, wait 1 week before cleaning with water.

5) CLEAN-UP



Oil-soaked rags are combustible. **PLACE OILY RAGS IN A ZIP-SEAL PLASTIC BAG AND SOAK WITH WATER FOR DISPOSAL.** Wash the Applicator Pad with dish soap and air-dry before storing in a plastic bag for re-use.

BUFFING - only as needed!

The surface may develop shiny or dull spots after oiling or with regular use. This is normal with finishes which contain wax. Blend the wax by gently buffing the surface with the white polishing pad. Light scuff marks can also be buffed out with the white pad.



Deeper scratches and stains can be repaired with the grey polishing pad as noted below.

Once or twice a year, you may choose to apply another **very thin** coat of oil to refresh the surface. Follow oiling instructions exactly and wipe thoroughly.

EASY REPAIRS AND TOUCH-UP

Don't worry! A great feature of wood countertops is that almost anything that could go wrong can be repaired.

Deep scratches and stains can be removed by sanding the spot with the grey polishing pad in the direction of the woodgrain. Remove dust. Apply oil **only** in the spot of the repair. Wait 15 minutes, and then wipe off excess as directed above. Let dry overnight, and then blend the wax "halo" around the repair with the white polishing pad. If you also plan to re-oil the entire worktop, wait 7 days for the repair to cure before oiling again.

Problems such as warping and cracking are almost always caused by improper installation or low indoor humidity (see reverse page for common winter-cracks). Sticky surface is caused by failure to wipe away oil as noted above. Blotchy surface is caused by use of improper cleaners or scouring pads. Contact info@cafecountertops.com for instructions to fix these common problems and more.

Care Products are available for your convenience at www.amazon.com. (search keyword "CafeCountertops")