



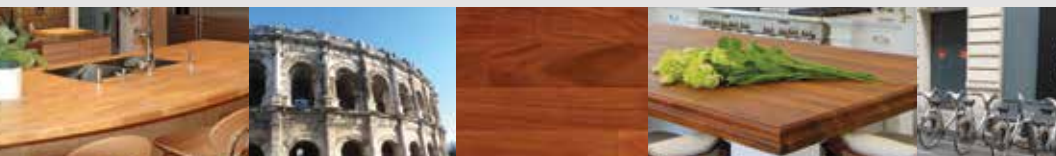
## CONSUMER GUIDE - A HOMEOWNER'S BUYING GUIDE

### EUROPEAN SOLID WOOD WORK TOPS... FLOATING SHELVES AND KITCHEN FURNITURE

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NATURAL, HEALTHY AND WARMLY INVITING  
PERFECT FOR TODAY'S KITCHENS

  
**CaféCountertops™**





**Black Wlanut  
Continuous Stave**

Your home is your sanctuary, your happy place, your personal escape, the place of memories past and memories yet to come. Naturally, you need the heart of your home, the gathering spot, the place where family time happens (the Kitchen, in other words) to do it all. Relaxing? Warm and inviting? Family-friendly, including for our four-legged friends? Absolutely. But, did you know that solid wood countertops can also be Antibacterial and perfectly suitable for food-prep-safety? Read on....



## Video Center



### **CARE**

*Watch our video on  
CafeCountertop Care!*



### **EURO SHELF**

*Watch our video on  
the Euro Shelf!*



### **ABOUT**

*Watch our video on  
CafeCountertops!*

## **TWO TREE COMMITMENT**

CaféCountertops has made the commitment to plant two trees in America's National Forests for every order we receive.

We have partnered with organizations that plant trees across America to replace the many trees we lose annually to drought and wildfires.

***America's  
National  
Forests***





## BACTERIA DOESN'T STAND A CHANCE

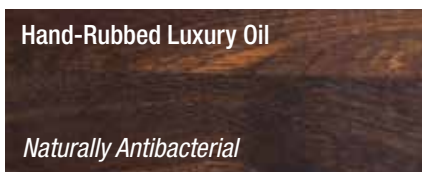
Both of CafeCountertops' standard finishes are effectively antibacterial (the surface will attack and kill bacteria and viruses), and will help keep the kitchen a healthy and food-prep-friendly place.



### Finish Options

#### Hand-Rubbed Oil Finish

No other wood countertop finish delivers such an effective combination of food-prep-safety and easy, long term care. The rich luster of hand-rubbing showcases wood's natural beauty. Our proprietary Oil/Wax blend repels water without blocking wood's natural antibacterality. And, scratches can be easily spot-repaired in minutes. Our standard finish — **recommended for every application.**



#### Super Bio-Coat

Antibacterial and maintenance free! Prior to Super Bio-Coat's introduction, no wood countertop maker could offer a coatings-type finish that was antibacterial. Scientific breakthroughs have allowed us to incorporate permanent microbe-killing components into this premium-grade urethane-based finish. However, as with all coatings-type finishes. Super Bio-Coat is difficult to repair if scratched



*"The greatest Wealth is Health" – Virgil*

### More About Our Hand-Rubbed Luxury Oil Finish

CafeCountertops' Hand-Rubbed Oil is the best choice for Kitchens. Made from a natural earth-friendly blend of durable plant oils and tough carnauba wax, this exclusive finish is food-prep-safe, but also has very good moisture resistance, stands up to stains and alcohol, and can be spot-repaired. Very low maintenance. This deep penetrating finish draws out wood's natural beauty with a pleasing natural patina that gets even better with age. We recommend this finish for every application. CafeCountertops' Hand-Rubbed Luxury Oil Finish penetrates deeply into the wood core for a lifetime of protection against moisture and stains while maintaining food prep safety. Easy once-a-year care treatments will keep the surface in excellent condition. See CafeCountertops' Care Video on page 2.



## WOOD IS FOOD-PREP-SAFE

Solid wood is possibly the safest countertop surface for food preparation. Multiple university studies, primarily at the University of Wisconsin and also at universities in Denmark and Switzerland concluded that lignin, the central element of wood, contains certain properties which are anti-bacterial and capable of destroying food-borne bacteria.

Butchers have safely used wood chopping blocks for centuries. It's important to think about daily life in the kitchen rather than just the material itself.

- ✗ Porous materials such as **granite and marble may allow bacteria to colonize in the countertop core** if the sealant is scratched or chipped.
- ✗ Non-porous materials such as **plastic, quartz and stainless steel** will not allow bacteria into the countertop core, but they will also **do nothing to destroy bacteria** which may inadvertently remain on the countertop surface.
- ✓ The famous University of Wisconsin "Cliver" study concluded that **solid wood is proven to destroy food-borne bacteria**.

Scan QR code or read more at  
[www.cafecountertops.com/cliver-study](http://www.cafecountertops.com/cliver-study).



VIEW CLIVER  
STUDY HERE!

### What is 'Food-Prep Safe' and why is 'food-safe' not enough?

- **Food-Prep Safe:** A surface or finish which has antibacterial properties, which are capable of destroying food-borne bacteria, and is suitable for chopping. CafeCountertops' Hand-Rubbed Oil Finish is food-prep safe.
- **Food-Safe:** While the surface itself is not toxic, there is no antibacterial element. Food-borne bacteria can remain on the surface. Surfaces advertised as merely 'food-safe' are not equal to surfaces which are food-prep-safe.

## COMMON QUESTIONS & ANSWERS

ABOUT CAFÉCOUNTERTOPS' HAND-RUBBED OIL FINISH

**Q: I know I can cut on my countertop, but won't that leave knife marks?**

**A:** Well yes, and other scratches too; but with CafeCountertops you can make those scratches disappear. By using the products in the free Care Kit that ships with every order, homeowners can do simple spot repairs as needed. Because the oil finish always blends in with itself, repairs are virtually invisible once dry. Occasional spot repair and oiling will keep a top looking brand new for decades. There's no comparison to tops with clearcoat finishes. Once they are scratched, there's simply no repair except to completely sand down and start anew.

**Q: I can't imagine chopping on my wood countertop. Wouldn't most people use a cutting board for food prep safety?**

**A:** It's important to consider that food prep isn't limited to chopping. Food can come in contact with the countertop surface inadvertently, and meat and vegetables are both capable of containing food-borne bacteria. Wood countertops are the safest choice for food preparation.



**Q: Will my countertop get "water rings" from cups and glassware?**

**A:** No. Water-rings occur when moisture condensates between wood and applied coatings-type finishes. Water rings are not normally possible with deep penetrating oil finishes.

Follow us on:





**Q: How do I protect my solid wood top from hot pots?**

**A:** Hot items such as pots, coffee makers, slow cookers and teapots, won't "melt" the worktop, but the heat can dry out the oils in the wood finish, causing the top to crack. The need for protection is relative. A hot cup of coffee shouldn't harm anything. Hot pots and teapots can be insulated with a pot holder or trivet. Take care that super-heated metal objects do not contact the top directly.

**Q: Can my CafeCountertops® solid wood countertop get wet?**

**A:** Yes! The all-natural wax blend contained within our Hand-Rubbed Oil Finish effectively repels moisture. CafeCountertops® are entirely suitable for installation in sink areas. Allowing water to stand on the worktop surface for long periods of time is not recommended.



**Q: Will heavily-pigmented foodstuff such as mustard and red wine stain my CafeCountertops® solid wood countertop?**

**A:** Very unlikely under normal conditions. All of our standard finishes block out stains and dirt. Food and drink can be wiped clean with mild soap.



**Q: What should I expect in the way of regular maintenance?**

**A: *One easy wipe-on wipe-off treatment per year!*** Unlike labor-intensive mineral oil finishes, this is all our Hand-Rubbed Oil Finish requires. Like lotion for your skin, oiling will keep your wood countertop conditioned and crack-free. (Our Super Bio-Coat finish requires no regular maintenance)

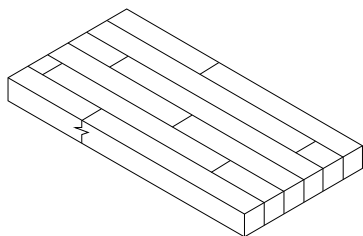


\*With normal use. Heavy use may require additional care treatments.



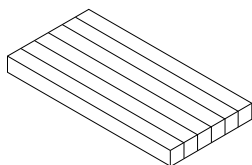
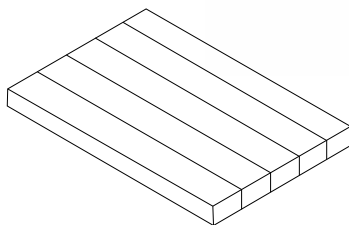
**CAFÉCOUNTERTOPS® EXCLUSIVE**  
**EURO-STAR CONSTRUCTION**

**EURO-STAR**



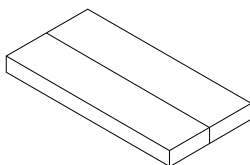
**EURO-PLANK**

Consistent 3 1/2" planks



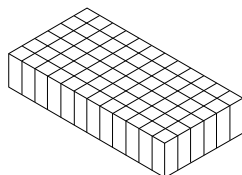
**CONTINUOUS  
STAVE**

available in  
thicknesses up to 8"



**WIDE PLANK**

variable width  
5" - 8" planks



**END GRAIN**

available in  
thicknesses up to 8"



Miter Waterfall  
End Panels  
available in most woods.



## STANDARD WOODS

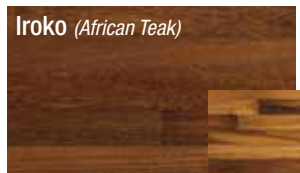
European Beech



European Oak



Iroko (*African Teak*)



*Newly-fabricated Iroko has strong golden highlights which darken over time.*

Sapele Mahogany



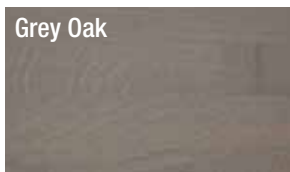
Whitewash Oak



Rustic Oak



Grey Oak



Coastal Oak



Grey Rustic Oak



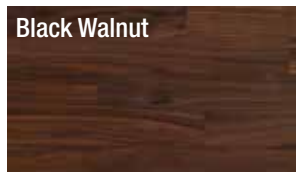
Smoked Oak



European Walnut



Black Walnut



*Expect strong color variation, with a heavy contrast of color tones*

**30mm/1.18"**

**40mm/1.58"**

*Other woods available by special order.*

STANDARD EDGES

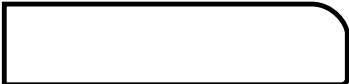
Edge A



Edge B



Edge H



Edge J



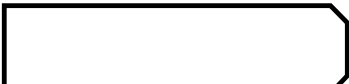
Edge K



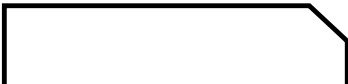
Edge M



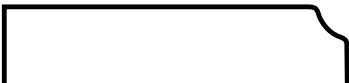
Edge R



Edge T



Edge V



PREMIUM EDGES

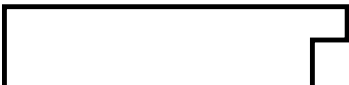
Edge C



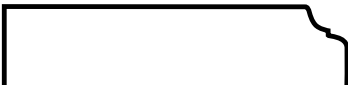
Edge N



Edge O

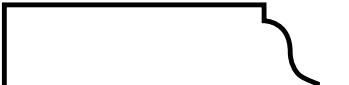


Edge Q

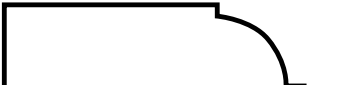


SUPER-PREMIUM EDGES

Edge E



Edge L





## **EURO-SHELF — THE HEAVY DUTY FLOATING SHELF SYSTEM.**

Our heavy-duty mounting rail allows for strong attachment at every stud. Adjustability allows the installer to level the shelf in a fraction of the time required by common floating shelf brackets. Most importantly, the shelves will be straight and level, in keeping with the quality of your work.

**SIMPLY BEAUTIFUL.**



## **EURO TABLE SYSTEM**



## CAFÉCOUTERTOPS®

### AN ENVIRONMENTALLY SMART CHOICE.

Environmental and social consciousness isn't a trend in Europe; it's a way of life. CafeCountertops sources wood from sustainably-managed forests. Our unique 'Euro-Star' construction makes use of shorter lengths of lumber that would be otherwise discarded as waste (pre-industrial recycling). Our Hand-Rubbed Oil Finish is solvent-free, VOC2010-Compliant and EN71-3 Certified (Food- and Toy-safe).



Our kind of "green" is real and practical. We focus on waste reduction. We do not offer endangered or protected wood species. We do not offer bamboo, which is a grass suspended in a chemical resin. We offer reclaimed wood by special order, but please consider that old barns and factories are hardly food-safe environments.

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*"We love our kitchen and especially the beautiful counter top on our island. I oil it regularly so it still looks gorgeous after 7 years of hard use."*

*"We're still enjoying our island top so very much! It's always the topic of conversation when we have people over."*

*"If I were to do another kitchen remodel, I would most definitely use wood for the countertops. My wood countertops are very durable."*

*"The wood countertop in our wet bar still looks brand new, like the day it was installed; and we do quite a lot of entertaining."*

  
**CaféCountertops™**  
[www.cafecountertops.com](http://www.cafecountertops.com)

CaféCountertops™ Solid Wood Worktops  
are sold through Authorized Dealers.