



## **USE AND CARE GUIDE**

### **BUTCHER BLOCK**

#### *THANK YOU*

*We appreciate the trust and confidence you have placed in WoodArt through the purchase of this countertop. We strive to continually create quality products designed to enhance your home. Thank you for choosing WoodArt.*

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# Warranty

Contact the Stores or Distributors where you bought the countertop!



# Pre-Installation

## PLANNING INSTALLATION

Ensure the countertop is installed and finished (using oil, oil-wax, varnish) before use. Follow the instructions contained in this manual to keep the warranty valid.



**NOTE:** Within 24 to 48 hours after unpacking, the countertop must be finished on both sides and all edges. It is very important to properly coat the countertop with a high quality oil. Finish the counter top surface with particular regard to all cutting edges and end edges, strictly to the manufacturers' specifications concerning the oil, wax oil, or varnish.

Keep the countertop flat in a fully supported position, away from direct heat and moisture and in the original packaging. This helps to avoid excessive sanding and wood warpage.



**NOTE:** Ideally, wooden countertops should be used in an ambient temperature of 65°F - 75°F (18°C - 24°C) and humidity of 40-60 %.

The following features are completely natural for wood:

- Differences in color, grain, and will have some knots.
- Wood darkens with time.
- Wood is splash proof but not waterproof and wood fibers may raise if they are exposed to water for a long time.
- Wood absorbs moisture from the environment and gives it back, which can make it expand or contract.

## TO AVOID CRACKING AND SPLITTING OF WOOD:

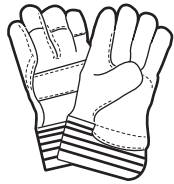
- The installation must allow the wood to move (expand/contract):
  - Use flexible adhesives and sealants.
  - Keep a 1/8 in. gap at the wall.
  - Holes in the brackets or blocks must be oversized to allow the fastener to keep the top secure but allow the top to move.
  - Use a flexible sealant to secure your sink.
- Protecting the underside is as important as protecting the top.
  - Seal the top, bottom and all edges.
  - Additional protection may be required above dishwashers.
- Protect wood-to-wood joints.
  - Seal edges with a water-resistant sealant prior to connecting the joints.
  - Use mechanical fasteners to pull and hold joints together.

# Pre-Installation (continued)

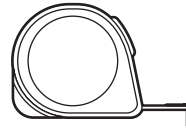
## TOOLS REQUIRED



Safety goggles



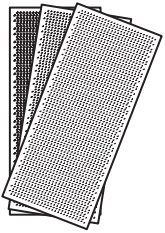
Gloves



Tape measure



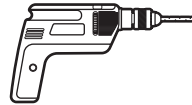
Level



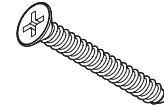
Sandpaper



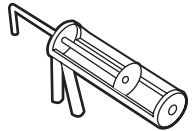
Drill bits



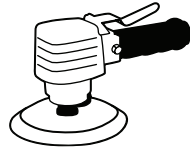
Drill



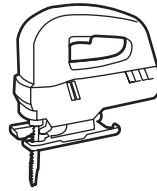
1-1/4 in. Wood screws



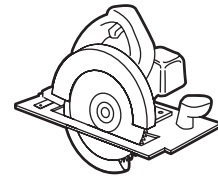
Caulk gun



Orbital sander



Jigsaw

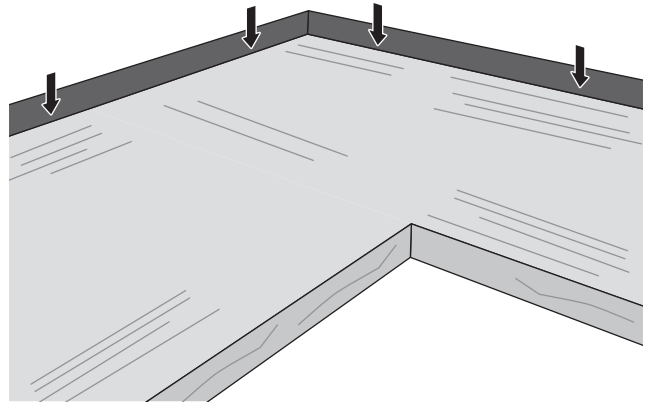


Circular saw

# Installation

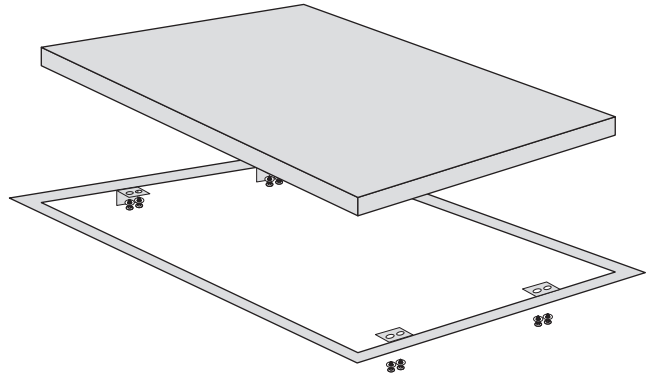
## 1 Planning for Expansion Gaps

- The countertop expands and contracts depending on the humidity and temperature of the room.
- Provide expansion gaps between the edges of the countertop and wall, which allows for this wood movement.
- To protect your walls and hide the expansion gap, the use of a back splash is recommended.
- Attach the back splash to the wall, and not the countertop. Use silicone as a flexible seal between the countertop and the back splash.



## 2 Planning for any Cutouts

- The distance from any cutouts for the sink, cooktops, etc. to the end of the countertop should be greater than 4 in. (100 mm) to maintain the strength of the countertop.
- Countertops with overhangs over 8 in. (200 mm) will need to be supported with larger countertop brackets.
- If the countertop is mounted near a heat source like a stove/oven keep a minimum distance of 1.5 in. (40 mm).
- Use 2-3 supports regularly spaced in width, with particular regard to the countertop ends.

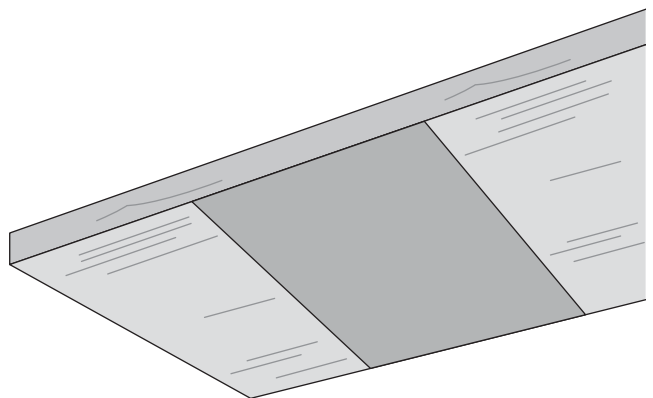


## 3 Protecting the Countertop from Heat Sources



**NOTE:** Installing the countertop over a heater is not recommended.

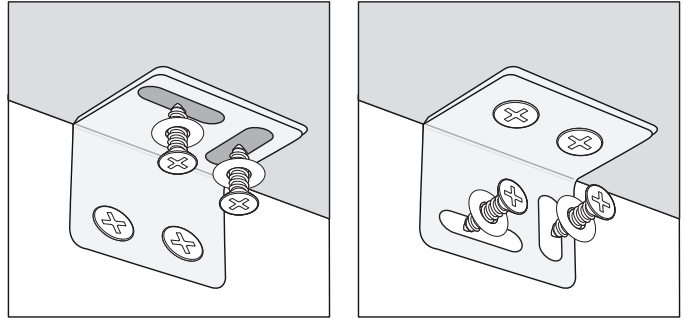
- If appliances such as a dishwasher, washing machine, refrigerator, or oven are to be mounted under the wooden countertop, appropriate insulation must be applied to the underside. This will protect the top from excessive heat and moisture.



## Installation (continued)

### 4 Mounting the Countertop to your Cabinets

- Mount the countertop to the cabinet frame or drill oversized holes in your support blocks.
- Using washers, screw the countertop all the way, then withdraw the screw by a quarter turn to preserve the natural wood work, while keeping the countertop in position.



### 5 Joining Countertops

#### COMMON JOINT METHODS

**Butt Joint:** For best dimensional stability we suggest using a butt joint for 90-degree transition.



**NOTE:** Some product will have a radius on the edge large enough that it will need to be trimmed off. Using a router or circular saw with a straight edge, cut off the radius just short of the width of the piece you are joining to. Then with a jig saw or file you will need to chamfer a 45-degree miter so each radius will join nicely at the seam.

**Miter Joint:** Another option is to cut both pieces at a 45-degree angle.

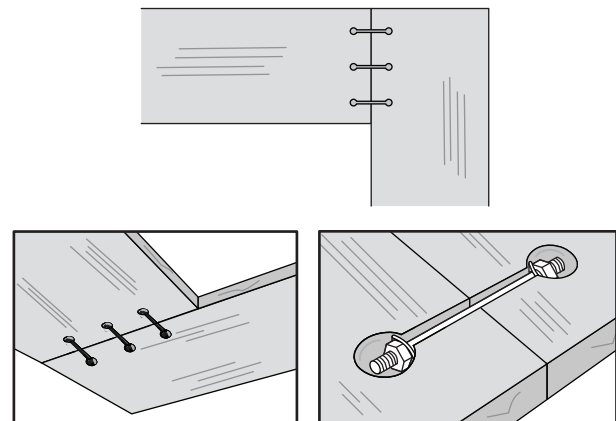


**NOTE:** This joint can be more difficult to cut and can be prone to opening at either end of the miter over time because each board may expand/contract differently.

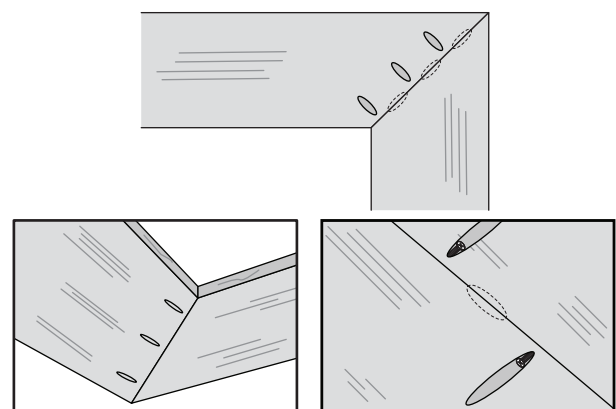
#### COMMON JOINERY METHODS

- **Miter Bolt:** Use at least 3 miter bolts for a 24 inch countertop spaced appropriately to keep joint tight along the full length.
- **Biscuit/Mortise and Tenon joint:** Use 3 to 4 biscuit/tenons for a 24 inch countertop. To pull this joint together you will need to join by using a:
  - Pocket bore fixture that can drill angular holes to use screws to pull it tight.
  - Temporary clamp block: Screw a block on the bottom of each piece parallel with the joint line, then attach and tighten clamps till joint is tight.

#### Butt joint with miter bolts



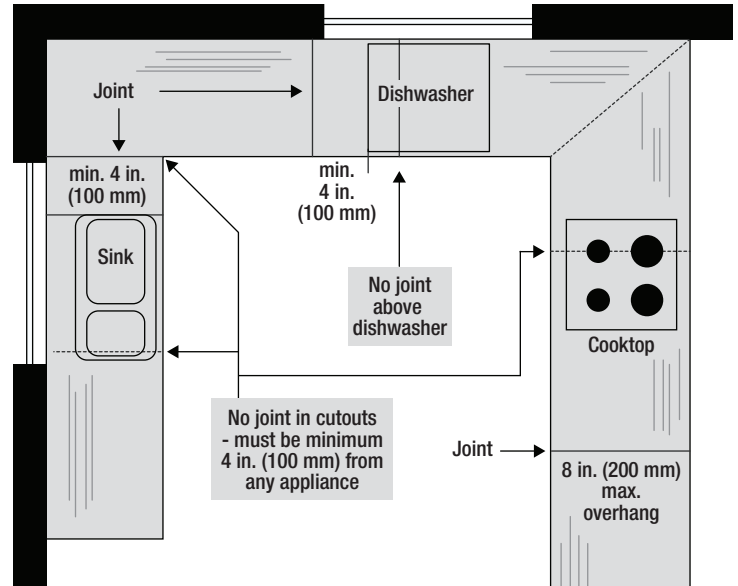
#### Miter joint with biscuit/tenons and pocket bore



## Installation (continued)

### 5 Joining Countertops (continued)

- The required distance between banding countertops and the sink, hotplate, dishwasher, and so forth, cannot be less than 4 in. (100 mm), nor can the countertops be joined within their range or at an angle.
- The edges of the cutouts for the sink, hotplate, and so forth, must be given greater protection. Seal the joint with silicone.



### 6 Cutting Countertop to Size

- Use a circular saw with a fine tooth blade with removable tape (1) on the cut line to minimize chipping.
- Clamp a straight edge (2) to the top as a guide for your circular saw to achieve a straight cut, especially when two cut edges will be joined together to avoid any gaps.



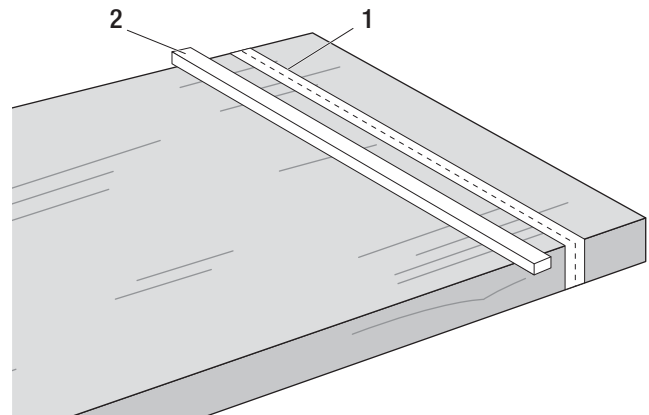
**NOTE:** Use a carpenter's square to make sure your guide is aligned properly.



**NOTE:** Make sure to account for your blade offset when setting.

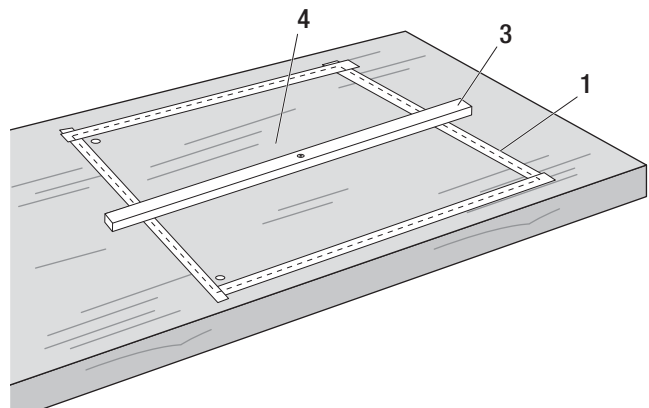


**NOTE:** Cutting from the bottom side can reduce chipping.



### 7 Cutting Hole for Sink, Cooktop, etc.

- Mark with removable tape (1) the outline of the cutout.
- Drill a pilot hole to get jigsaw blade started.
- Additional holes in all corners may be needed if all corners require tight radii.
- Cut two of the edges first, then attach a brace (3) to the section that will be cut out (4) on that end to keep cutout from falling through when cut is complete.



# Maintenance

## PROTECTING THE SURFACE

### Solid Wood Panel - Finishing your countertop with oil or oil-wax

- One of the preferred finish procedures is to use oil or wax oil. Strictly follow the manufacturer's instructions as to the use of any oil or oil-wax. Once installed, the working surface must be protected with a layer of oil (multiple applications may be needed) that provides a barrier and prevents the ingress of water and dirt into the wood. Protective coating is sufficient when water remains on the countertop after a spill, without tendency to spread and penetrate the wood.

### Re-oiling

- Oil the countertop every three (3) to six (6) months to restore coating anytime when the surface begins to dull or drops of spilled water lose their natural shape and penetrate into the wood.

### Other Finishing Methods

- Other finishing methods are allowed that provide protection against moisture such as polyurethane. Please see finish manufacturer's instructions for finish application.

# Care and Cleaning

- Remove any spills from the surface. Do not allow the water to lie on the surface for a long time.
- Always use protective mats or pads under hot dishes, or leave them to cool on the stove.
- Use a soft cloth and warm water when cleaning. Avoid using concentrated cleaning detergents, especially those containing bleach.

## FOOD CONTACT CONSIDERATIONS

Requirement	Description
Food Safe for Chopping (FDA approved material)	<ul style="list-style-type: none"><li>□ Must be a closed-cell wood like birch, maple, walnut, or beech.</li><li>□ Food safe finish such as mineral oil with/without beeswax.</li><li>□ Chopping too heavily can make cuts into the countertop, which will expose unfinished wood, making the surface more difficult to clean, and potentially lead to permanent damage.</li><li>□ Sand away any cuts prior to re-oiling, and apply multiple coats to the sanded areas to ensure the countertop remains safe and in good condition.</li></ul>
Food Safe for Contact Only (FDA approved material)	<ul style="list-style-type: none"><li>□ Finishes that harden after application (such as polyurethane) are NOT to be cut on. Cutting could produce small chips in the finish, and ingesting these fragments can be harmful. These surfaces should only be used for general food contact and prep work.</li></ul>
Open Grain Woods	<ul style="list-style-type: none"><li>□ Oak, elm, and ash have more open pores. Using a mineral oil/wax finish is not recommended.</li></ul>
Closed Grain Woods	<ul style="list-style-type: none"><li>□ Woods like birch, maple, walnut, or beech are acceptable to use with a mineral oil and/or wax finish.</li></ul>



## Care and Cleaning (continued)

### REMOVING A DENT FROM YOUR TOP



**WARNING:** Irons and steam are extremely hot and can burn you. Please use caution.

- Finished tops will require you to sand the area till the finish is gone.
  - Use the finest sandpaper to take off the finish (220 grit for oil, to 150 grit for polyurethane finish).



**NOTE:** Always sand in the direction of the wood grain.

- Remove the dust with a damp cloth.
- Steam the dent with a hot iron and water.
  - Fill the dent with water and let sit for 90 seconds.
  - Fold in half a damp cotton towel and place over the dented area.
  - Iron in a circular motion for about 60 seconds or if cloth becomes dry.
  - Remove cloth and inspect the dent. Repeat the process 3-4 times for best results.



**NOTE:** Never let the iron come in contact with the wood.

- Sand and refinish.
  - Lightly sand the area with 220 grit sandpaper.
  - Wipe clean with a damp cloth.
  - Refinish/finish per finish manufacturer's instructions.