Hardwood Reflections
BUTCHER BLOCK
COUNTERTOPS

ACACIA

Congratulations on purchasing a Kitchen Butcher Block Countertop, the best valued butcher block product on the market today! With the proper treatment it will look great for years to come.

This Acacia wood top has an oil finish and will look good for a long time with proper maintenance. Overall an oil finish is susceptible to wear.

Acacia is known for its ease of sanding, finishing, and clean look with a consistent color.

As a product of nature it will display characteristics that are unique to each piece.

USE & CARE INSTRUCTIONS:

- To renew the oil finish, repair any gouges or cuts by sanding lightly with fine grit sandpaper then clean and dry the surface thoroughly.
- When sealing with mineral oil or conditioner, apply an even, liberal coat of conditioner on all surfaces and let absorb for approximately 20-60 minutes. Wipe off any excess with clean towel. Re-apply as necessary.
- If you are staining your block, we recommend Hardwood Reflections stain and clear top-coat. Make sure to stain before using any other finishing product.
- There are several other options for finishing your butcher block – please see Home Depot's paint sales specialist for more information.
- If you notice any grain raise with oil or other sealants, you can lightly sand the top with fine grit sand paper.
- General use and cleaning of this top will require frequent application of conditioner or mineral oil to extend the life of the product. Frequency may range from every few weeks to every few months.
- If finished properly, this surface can be used for food prep; however, we recommend that a cutting board or mat be used to preserve the life and look of the block.
- Always clean your work top surface before and after each use.

For more information visit www.HardwoodReflections.com

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