

# Hardwood Reflections

## Use and Care Information:

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.

The European Ash is a slow growth, closed grain hardwood harvested in areas of Northern and Eastern Europe. It is a durable hardwood with similar looks and physical qualities to oak. EU ash is known to produce good results with machine tools, sanding, and finishing. The ash is a product of nature and will display characteristics that are unique to each piece.

### **Care instructions:**

- The butcher block MUST be sealed or finished on all surfaces within **TWO TO FOUR (2-4)** hours of removing shrink wrap.
- When sealing with mineral oil or conditioner, apply an even, liberal coat of conditioner on all surfaces and let absorb for approximately 20 minutes. Wipe off any excess with clean towel. Re-apply as necessary.
- If you are staining your block, make sure to stain before using any other finishing product.
- There are several other options for finishing your butcher block – please see a 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.