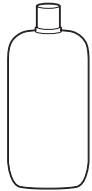


Use and Care Guide Solid Wood Countertop

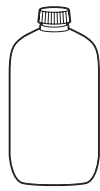
Pre-Installation

TO AVOID CRACKING AND SPLITTING OF WOOD BUTCHER BLOCK SURFACE MUST BE SEALED OR FINISHED WITHIN 48 HOURS



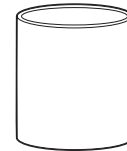
Butcher
Block
Conditioner

OR



Mineral Oil

OR



Polyurethane

* Protecting the underside and all edges is as important as protecting the top!

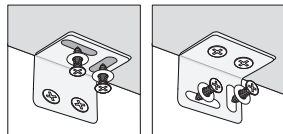
Installation

1 PLANNING FOR EXPANSION GAPS

- The countertop expands and contracts depending on the microclimatic conditions of the room.
- Provide expansion gaps between the edges of the countertop and wall, which allows for this wood movement.

2 MOUNTING THE COUNTERTOP

- Mount the countertop to the cabinet frame or drill oversized holes in your support blocks.

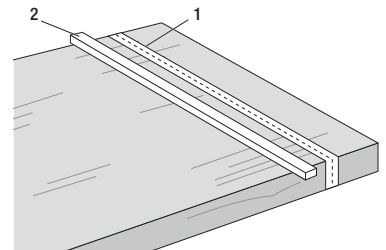


3 JOINING COUNTERTOPS

- Method 1: When using miter bolts to join tops, use two or three clamps at each joint, depending on the width.
- Method 2: Using multiple biscuit or mortise/tenon joints with pocket screws on the underside is another joint method.

4 CUTTING COUNTERTOP TO SIZE

- Use a circular saw with a fine tooth blade with removeable 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.



Maintenance

Finishing your countertop with oil or oil-wax

Strictly follow the manufacturer's instructions as to the use of any oil or oil-wax. Protective coating is sufficient when water remains on the countertop after a spill, without tendency to spread and penetrate the wood. Oil the countertop every three (3) to six (6) months to restore coating and each time when the surface begins to tarnish or drops of spilled water lose their natural shape and penetrate into the wood.

Low-maintenance options

Other finishing methods are allowed that provide equal 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. Never use concentrated cleaning detergents, especially those containing bleach.

Additional Resources

Scan QR code for full detailed instructions.

Contact the Customer Service Team at 1-855-HD-HAMPTON or visit www.HAMPTONBAY.com.

