

Butcherblock

Installation

The basic process of installing unfinished butcherblock is as follows:

- 1. Acclimation:** The wood needs to reach the same humidity and temperature levels as the space where it will be installed. Upon arrival, the butcherblock should be laid on stretchers (strips of wood) which allow air to flow around all sides for at least several days. It should never be propped up vertically.
- 2. Cutting:** The unfinished piece should be ordered at least slightly oversized so that it can be cut/trimmed to the exact dimensions needed. Walls are often not square or flat, so a template might be useful. Cut outs for a sink or cook top should be done at this time too.
- 3. Sanding:** The block usually comes sanded to about 120 grit. Additional sanding on all sides and edges should be done, to about 150-180 grit. Edges can be slightly eased or more rounded as preferred, and the corners can be radiused or eased.
- 4. Finishing:** Whether using a hard shell finish (like a polyurethane) or a natural penetrating oil (like tung oil), all sides and edges should be coated at least once and allowed to dry prior to installation.
- 5. Attaching:** Whether using glue or screws or a combination depends on what it's being attached to, species, and other site-specific issues.
- 6. Do your research:** These instructions are intended as a basic overview of the process. They are not intended to address every nuance of a specific installation. After purchase of the raw material, issues including-but not limited to- warping, cupping, or discoloring are ultimately the responsibility of the installer.



DIY is not for everyone! We are happy to provide a quote for your installation, we just need a drawing showing dimensions and locations of walls, appliances and cutouts.

Care and Maintenance

Maintenance of your countertop depends largely on how you use it and what finish was applied.

Natural oil finished tops are designed to be cut on, just like a cutting board. This type of finish enhances the colors in the wood, but leaves it looking natural and very matte. Wood with this finish needs to be occasionally conditioned or moisturized to maintain its original luster and develop its own unique patina, just like you should be doing with all of your wooden ware in the kitchen. If damage occurs from either heat, staining or scratching, the surface can be lightly sanded and then re-oiled. Re-oiling is simple, just spread oil evenly over the surface, allow it to soak in for about 15 minutes then wipe the excess off with a clean rag. Examples of this type of finish are **Tung Oil, Carnuba Wax & Walnut Oil**, or brands such as **Woca** and **Bona**.

A hard shell finish is a film on the surface of the butcher block, sealing the wood and preventing moisture absorption. This finish is great around sinks but is not designed for cutting on (you don't want to cut through the protective finish). This type of finish does not need re-oiling, but if it gets damaged you might need to sand the entire surface and reapply new coats of the finish to repair the damage. We carry a no-VOC polyurethane finish of this type called **AFM Safecoat Polyureseal** which comes in different sheens.

Please talk with one of our sales staff about the pros and cons of these finishes.