

NATURAL STONE COUNTERTOP CARE AND MAINTENANCE

Caring for butcher block countertops

Cleaning:

- Wipe down your countertop with a soft sponge and mild soapy water.
- Do not use a scrubbing pad, and do not aggressively scrub the countertop.
- Be sure to dry the surface completely after cleaning.
- Do not use harsh kitchen cleaners such as Comet, Pledge or Lysol.
- Do not use bleach.
- Never use soap based oil cleaners like Murphy's Oil Soap or other wood floor cleaners, as these will leave a film that will gum the surface of the finish.
-
-

Routine Maintenance:

- Keep the surface dry and clean. While it is fine for your countertop to get wet, it is important to wipe up standing water soon after it develops.
- Be cautious about allowing acidic liquids (like wet baking soda) to contact the surface as it will dissolve the finish and leave staining.
- When your countertop develops a dry, thirsty look, it is time to apply a fresh coat of Tung Oil.
-

Repair:

The steps below are only used to repair the finish and protect your countertop from further damage - they will not remove the marks themselves.

For light blemishes, lightly sand the affected area using 0000 steel wool or a non-woven abrasive pad. Always sand in the direction of the grain using light to medium pressure, making sure to sand a little bit of the area around the blemish to blend in your work.

Do not sand aggressively, as this can cause a dip in the surface of the wood. When finished sanding, use a vacuum or tack cloth to clean the fine dust from the area, then follow the instructions for applying your finish.