

ROUGH SURFACE

Counter for Food Preparation With a Polymerized Oil Finish



This problem usually occurs when a liquid is in contact with the wood surface for an extended period. This condition may occur on new countertops.

Items required to renew your countertop.



Polymerized oil



Sanding block



Sandpaper



Steel wool



Cloth

Sand the area using a sanding block fitted with 150-grit sandpaper. Stop sanding as soon as the surface feels smooth. Wet the sanded area and allow to dry. Sand again with 180-grit sandpaper. Remove the wood dust with a vacuum cleaner, and use a cloth to apply a coat of polymerized oil. Wait five minutes, wipe and polish well with 000 grit steel wool, then wipe again with a cloth. It is very important to wipe off all the excess oil not absorbed by the wood with a cloth because this excess oil will form a sticky layer on the surface. If this happens, repeat the steps from the beginning. **Important: cloths soaked in oil are flammable! It is most important to completely immerse them in water before discarding them in a safe place. As well, polymerized oil contains tung oil, and could cause an allergic reaction.**

We recommend waiting at least three months before renewing the surface of a new counter. The counter must adapt to your environment and work habits. Remember that a countertop with a urethane oil finish is easy to restore, so don't be alarmed by a temporary rough or stained countertop.

Warning

Never let water stagnate for a prolonged period (for example, overnight) under a rubber mat or cutting board. You should also avoid leaving damp cloths or towels on the counter to dry. Intense heat sources such as very hot pots or non certified cooking appliances (example: "Zero clearance" cook top) must be kept away from your counters.