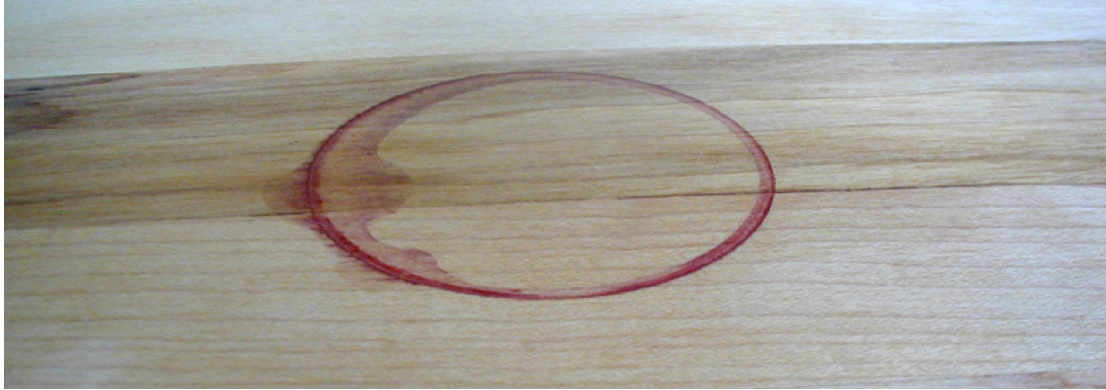


SURFACE STAIN

Counter for Food Preparation

With Bizzz^{MC} Beeswax Finish



This problem usually occurs when a coloured liquid remains on the surface for an extended period or when a hot liquid is spilled on the counter. A typical example is a glass of wine or a cup of coffee forgotten on the counter.

Items that may be required to renew your countertop.



Bizzz^{MC} bees wax



Sanding block



Orbital sander



Sandpaper and steel wool



Cloth

Using a sanding block fitted with 120-grit paper, sand the stained area in the same direction as the wood grain until the stain disappears. If the stain remains, use an orbital sander with 120-grit paper. Once the stain is removed, sand the surface in the same direction as the wood grain using the sanding block and 120-grit paper. Wet the sanded area and let it dry. Sand the area again with 180-grit paper. As soon as the surface is smooth, stop sanding, remove the wood dust with a vacuum cleaner. Apply a coat of Bizzz^{MC} beeswax, and polish with a cloth.

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. Since a countertop with a Bizzz^{MC} beeswax finish is easy to renew, don't be alarmed by a temporarily 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.