

SURFACE STAIN

Counter for Food Preparation With Polymerized Oil Finish



This problem usually occurs when a coloured liquid sits too long on the surface 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.



Polymerized oil



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 that the wood grain is running until the stain disappears. If the stain remains, use an orbital sander with 120-grit paper. Once the stain is removed, sand the surface again in the direction of the wood grain using the sanding block and 120-grit paper. Wet the sanded area and let it dry. Sand the area again with a 180-grit sand paper. As soon as the surface is smooth, stop sanding, 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 because 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 polymerized oil finish is easy to restore, so don't be alarmed by a temporary rough or stained countertop.

Warning

Never let water stagnate for prolonged periods (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.