

Choosing a Finish for your Wood Counter Top

The basic principle to remember in the choice of a finish is:

- The more resistant a finish and the harder it is to damage (for example : varnish), the more **difficult** it will be to repair or restore .

Conversely :

- The less resistant a finish (for example : mineral oil) the **easier** it will be to repair or restore .

| Type of finish | Degree of protection | Suitable for food preparation | Cautions |
|-----------------------------|------------------------------------------------|-------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Vegetable oil | Light | YES | <ul style="list-style-type: none"> • Not recommended. • Vegetable oil has a tendency to go rancid. As well, over time, vegetable oil can accumulate and leave you with a gummy surface. |
| Mineral oil (USP) | Light | YES | <ul style="list-style-type: none"> • Requires a weekly treatment (see the sheet on maintenance.) |
| Bizzz ^{MC} beeswax | Moderate | YES | <ul style="list-style-type: none"> • Bizzz^{MC} beeswax prevents food from lodging in cracks and scratches on the surface. • Easy to repair or restore (see the sheet on maintenance.) |
| Polymerized oil | Good protection against marks and liquids | YES | <ul style="list-style-type: none"> • This product contains tung oil, and could cause an allergic reaction. • Easy to repair or restore (see the sheet on maintenance.) |
| Varnish | Very good protection against marks and liquids | NO | <ul style="list-style-type: none"> • Easy to maintain (with respect to hygiene). • Very difficult to repair or restore if the finish becomes damaged. |

Warning :

Never let water stagnate for a long time (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*" hot plate) must be kept away from wood counter tops.