

SCRATCHES AND KNIFE MARKS

Counter for Food Preparation With Polymerized Oil Finish



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 sandpaper, sand the area needing renovation in the direction of the wood grain until the scratches or knife marks disappear. If they are still visible, use an orbital sander with 120-grit paper. Once the scratches or knife marks have disappeared, sand the surface with a sanding block and 120-grit paper in the direction of the wood grain. Wet the sanded area and let it dry. Sand the area again lightly with 180-grit sandpaper. Stop sanding as soon as the surface is smooth. Remove the wood dust with a vacuum cleaner and apply a coat of polymerized oil with a cloth. Wait 5 minutes, then polish well with 000 steel wool. 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 restoring 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 renew, so don't be alarmed by scratches or stains.

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.