

Where to use your Butcher Block

Certainly, the ultimate kitchen will have natural butcher block countertops throughout. However, any design and decor can be enhanced by the addition of this gorgeous, yet useful, surface. A small section is often used over the built-in dishwasher. A butcher block island under a hanging pot rack makes a perfect prep area, or you may want to add the warmth and beauty of butcher block as a raised breakfast bar with stools. Remember, the beauty and longevity of your butcher block counter is determined by your care.

Appearance

Created with full length continuous rails, these countertops beautifully display the diversity of grain while maintaining a consistent linear end to end pattern. The beautiful craftsmanship surely makes the countertop a conversation piece.



FULL LENGTH CONTINUOUS RAILS

Finish

Varnique: This beautiful semi-gloss finish is virtually maintenance free. It is impervious to most household chemicals. Cleans up easily with mild soap and water. Wipe dry. The fine furniture look makes it the choice for kitchen island bars and eating counters. Cuts into the finish should be resealed immediately to prevent the exposed wood from absorbing moisture. Refinish with EZ-DO Poly Gel.

Refinish Varnique Tops

Varnique Tops: Can be spot sanded, if needed, or repaired and refinished with EZ-DO wipe-on poly gel.

Scratches

Traditions Butcher Block is not meant to be used as a cutting surface. Normal use should not cause scratches. However, it is important to note that sliding objects on the countertop that have a rough, unfinished surface, such as ceramic pieces with unglazed bottoms, will scratch the finish. If minor cuts or scratches in the finish should appear, they will need to be resealed to prevent moisture from absorbing into the wood. Reseal any damaged areas with EZ-DO Poly Gel.

Staining

Protective finish resists common stains and spills. Avoid harsh cleansers like bleach and ammonia.

Water

The durable satin clear coat finish helps to safeguard against water. Easily remove liquids at the end of each use with a dry clean towel.

Heat

Although resistant to heat, the use of trivets is required for hot pots and pans. Wipe up boiling water and hot liquids promptly to preserve the long lasting beauty of the wood.

Renewable

Reseal any areas with minor cuts using EZ-DO Poly Gel.

