



WARRANTY CARE & FINISH

WARRANTY

John Boos butcher block countertops are manufactured to exacting standards under constant quality control inspections. Changes in atmospheric conditions can affect natural wood products. Extreme changes in humidity may cause warpage. These are not defects in the product or its manufacture and are beyond our control. Proper installation and care are the best prevention.

The only warranty expressed or implied, is a 1 year guarantee against defect in workmanship and material. This warranty does not apply to damages which may result from neglect, accidental or intentional damage, exposure to extremes in temperature and humidity, and alteration or abuse of the product. Wood products ordered 'unfinished' do not come with a warranty.

Repairs or replacement under this limited warranty will be made directly through Swaner Hardwood Co. (authorized distributor). Should Swaner Hardwood find return of the product to the factory necessary, all packing and shipping cost will be the responsibility of the customer.

Factory obligation under this warranty, is limited, at the option of Swaner Hardwood. The repair or replacement of the product (of one of equal type and quality if the product is no longer available), within 90 days after the receipt of written recommendation from the dealer, will be provided if none of the above exceptions are evident.

NOTE: UNFINISHED COUNTERTOPS ARE NOT COVERED BY WARRANTY.

Remember, the beauty and longevity of your butcher block counter is determined by your care.

CARE & FINISH

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. Many home chefs appreciate a built-in cutting surface next to their cook top. A small section is also 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.

SELECTION OF FINISH

Swaner Hardwood offers two unique finishes. One is perfect for your application.

Penetrating Oil (Antimicrobial): If you wish to use your butcher block top as a cutting surface, this is the only finish to purchase. Just like cutting boards and butcher blocks, the natural wood surface is protected by our antimicrobial oil finish, which is absorbed into the fibers and creates an antimicrobial hydrophobic surface. This penetrating oil finish cleans up easily with mild soap and water. Wipe dry. It is advisable to periodically re-oil your butcher block tops to preserve their beauty and durability. If, after heavy usage, you wish to remove cut marks, just sand off the top and re-oil. It will look like new.

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 OIL & VARNIQUE TOPS

Oil Tops: Can be sanded with fine sandpaper, sanding with the grain and re-oiled with antimicrobial Boos Block Mystery Oil or mineral oil. Note: oiled tops need to be oiled every 4-6 weeks. Maple turns white when dry. Oiled tops can be refinished with EZ-DO at any time through the life of the top. Wood must be clean, dry, well sanded, free of dust and excess oil prior to application of EZ-DO.

Varnique Tops: can be spot sanded, if needed, or repair and refinish with EZ-DO wipe-on poly gel.