

CLEANING & CARE FOR BUTCHERBLOCK TOPS

Butcherblock tops come standard with satin finish. This highly durable, food-safe finish -developed to be virtually maintenance free- does not need to be rejuvenated like tops finished with mineral oil.

CLEANING INSTRUCTIONS



For cleaning wipe down the top with warm, soapy water. The top should then be dried with a rag or towel to ensure that no water remains standing on the surface. Most normal household cleaners can also be used to clean the top.*

If the top should stain -as a result of red wine, for example- most can be easily removed with fingernail polish remover or chlorine bleach, with no damage to the finish.

**Exceptions: Do not use ammonia-based products, as they can cloud the finish. Abrasive cleansers and scouring pads can scratch the top.*



Tops must be dried after cleaning to ensure that no water remains. Leaving a wet surface can cause severe damage to the tabletop.

MAINTENANCE AND CARE



While NPS Butcherblock Tops feature an exceptional satin finish, both from an environmental and a durability standpoint, **NO FINISH IS WATERPROOF.** To keep the top pristine, treat the top like a piece of non-laminated furniture. Based on the frequency that your tops are washed, **BUTCHERBLOCK TOPS REQUIRE REFINISHING.**

Refinishing can be done fairly quickly using a rag and Emmet's Good Stuff Gel Urethane



Emmet's Good Stuff Gel Urethane

For refinishing raw or unfinished wood surfaces

- Resealable aluminum can
- Non-toxic, food-safe, urethane-based
- Recommended for finishing or refinishing tops
- Easy-to-use cloth application
- Clear, satin finish