



# KITCHEN COUNTERTOPS CARE&FINISH/WARRANTY

P.O. BOX 609 • 3601 S. Banker St. • Effingham, IL 62401 • Ph: (888) 431-2667 • Fax: (800) 433-2667

## CARE & FINISH

### WHERE TO USE YOUR BUTCHER BLOCK

Certainly the ultimate kitchen will have natural butcher block counter tops 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. Remember, the beauty and longevity of your butcher block counter is determined by your care.

### SELECTION OF FINISH

John Boos & Co. offers two unique finishes. One is perfect for your application.

**Penetrating Oil:** 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 oil, which is actually absorbed into the fibers. 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 Boos® Mystery Oil and/or Boos Block® Board Cream. NOTE: Oiled tops need to be oiled every 1-2 weeks depending on the usage and household condition. 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.



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## WARRANTY

John Boos & Co. butcher block counter tops 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 through an authorized John Boos & Co. distributor, if possible, the same dealer/distributor from which the product was purchased. Should the dealer or factory representative find return of the product to the factory necessary, all packing and shipping costs will be the responsibility of the customer.

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

NOTE: Unfinished counter tops are not covered by warranty.

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# HOW TO MAINTAIN YOUR COUNTERTOP

PROBLEM	DESCRIPTION	CAUSE	TO REPAIR
END CHECKS	Separation Of The Joints Along The End Of Board	Excessive Dryness, Not Oiled Frequently Enough	Melt a 1 to 4 mixture of paraffin and mineral oil and fill all checks. Make sure paraffin seals the check thoroughly. Continue oiling.
SPLITS	Separations Of Joint Along Full Length Of Board	Excessive Dryness	Proceed as above to seal split. If condition continues for an extended time period, contact your dealer.
WIND SHAKES	Small Portion Of Wood Grain Lifting Up From Cutting Board	Grain Separation, Excessive Dryness	Clean and dry top. Apply small portion of white glue to piece of paper. Slip paper under the shake and remove, leaving some glue for adhesion. Place heavy weight on area overnight and let dry. Remove any excess glue using light sandpaper or fine steel wool. <b>WORK ONLY WITH THE GRAIN ! NEVER AGAINST IT!</b>
WARPAGE	Cupping Or Bowing	Imbalance Of Moisture Content Between Top And Bottom Surfaces. Oiling Only One Surface	Apply oil liberally to concave side. If not corrected within 2 weeks, tape plastic (ie. plastic liners, dry cleaning wrap, etc.) to the convex side and oil the reverse side every day. Top will adjust to new humidity and correct itself.
RAIL EXPANSION	One Rail Raised Above Balance Of Cutting Board	Raised Rail Expanding At Faster Rate Than Other	Continue oiling as instructed for regular maintenance. Top will adjust to new humidity and correct itself.
STAINS	Water Spots, Food Stains, Etc.	Allowing Food To Remain On Table Top Too Long, Needs Paraffin Or Wax	Use light sandpaper or fine steel wood on stain. Continue regular maintenance. Stain will dissipate in wood grain.
DAMAGE	Nicks, Gouges, Dents, Etc.	External Environment	If top is oiled, simply sand and re-oil. If top is lacquered, lightly sand and refinish with lacquer or another compatible finish (consult a local finishing store).
MINERAL STREAKS	Dark Streaks In The Wood	Natural Discoloring Of The Wood Due To Mineral Deposits In The Tree	No repair needed - adds to individuality of your Butcher Block!

**IMPORTANT!!!** If you make any cuts or alterations in your Butcher Block, be sure to refinish the exposed edges with melted paraffin and oil or lacquer sealer. Holes or notches that have been installed in the table top must also be refinished. If you do not refinish these edges, your top will crack due to dryness.



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