

BUTCHER BLOCK CO.

THE EXPERTS IN ALL THINGS BUTCHER BLOCK

Installation Instructions for Butcher Block & Plank Countertops

Handling & Storing

1. **Handling** - Ensure your hands or gloves are clean. Never drag wood; carry it.
2. **Storing** - Never store or permanently position your countertop in direct sunlight. Never expose it to especially high or low levels of humidity or to extreme changes in humidity or temperature.

Finishing

This information applies only if you ordered an unfinished countertop.

1. **Block Prep** - Wipe from the board any residual sanding dust or dirt. Use 120-grit sandpaper lightly to remove any scuff marks or scratches.
2. **Oiling** - If you plan to use your counter for food preparation, you will need to apply food-safe, natural oil (e.g., generic mineral oil or a branded blend of oil plus other ingredients) daily for 7 days to ALL its surfaces (then at least monthly, thereafter).
3. **Sealing** - If you do NOT intend to use your countertop for food prep, apply a high-quality polyurethane (e.g., varnish). We generally recommend you apply two coats to ALL surfaces and a third coat to the block's top, but be sure to follow the manufacturer's directions for use.

Installation

It's important that you follow these guidelines. We recommend that you also consult a professional.

1. **Timely Finishing & Installation** – To maintain your warranty, finish and install your countertop within 10 days of receipt. If you ordered an **unfinished** countertop, you must thoroughly apply natural oil daily for at least 10 days, or promptly seal it with varnish or a similar wood finishing product.
2. **Attaching Your Countertop** – You should attach your countertop to its base from underneath, using wood screws positioned at every corner and every 12 to 18 inches along its perimeter. NOTE: USING GLUE OR FAILING TO ALLOW FOR THE NORMAL EXPANSION AND CONTRACTION OF WOOD CAN CAUSE DAMAGE AND VOID YOUR WARRANTY.
 - a. Drill expansion holes through the sub-top or base that will support the countertop. These holes should be slightly larger than the diameter of the screws to allow for expansion and contraction of the wood top.
 - b. Drill pilot holes part-way into the underside of the countertop (about $\frac{3}{4}$ of the way through the block) that will align with the holes in the sub-top or screw block.
 - c. Position the top so that all holes line up and install the screws - threads facing up - through the expansion holes and into the pilot holes. This will keep the top in position, but not totally secured.
3. **Overhangs** - Any overhang 6 inches or longer will require a skirting board (i.e., a piece of wood attached to the wall that supports the counter) or L-shaped support brackets. If the latter, position the brackets so they extend across at least $\frac{3}{4}$ of the overhang to within 6 inches of the edge of the block. Place a bracket within 12 inches of each side of the overhang and every 12 to 18 inches along its length. Note: if using posts or legs to support an overhang, you must use skirting board around the perimeter of the countertop's supporting base.

Maintenance

1. **Care & Cleaning** - Do not place glasses, cups or mugs directly on a block. Instead, use coasters. Immediately wipe up any condensation or spills.
2. **Re-Oiling*** - (Natural oil tops only) Keep your countertop well oiled. Re-apply natural, food-safe oil monthly (or more frequently if conditions require).

***NOTE:** In rare instances, mineral oil will raise the grain of the wood very slightly on new blocks, leaving a patch that's rough to the touch. This is a natural reaction, NOT a product defect. Roughness can be alleviated easily by lightly sanding the affected area and reapplying oil. Repeat the process as necessary until the block remains smooth.