



## Restoration of a Bizzier Countertop

### Surface stain

Removal of a surface stain on a countertop finished with Bizz™ beeswax



This problem usually occurs when a colored liquid is left on the surface or when a hot liquid is spilled. Examples are the rings left from a glass of red wine or a cup of coffee forgotten on the counter.

Tools and materials required to restore your Bizzier countertop:



Bizz™ Beeswax



Sanding Block



Orbital Sander



Steel Wool & Sandpaper



Soft Cloth

Using the sanding block with 120 grit sandpaper, sand the stained part of the counter in the direction of the wood grain, until it disappears. If the stain is stubborn, use an orbital sander with 120 grit paper. After removing the stain, with 120 grit paper on the sanding block, sand the surface in the direction of the wood grain. Wet the sanded area and let it dry. Smooth the

surface again with 180 grit paper. Remove wood dust with a vacuum cleaner. Apply a layer of Bizzz™ beeswax and polish with a soft cloth.

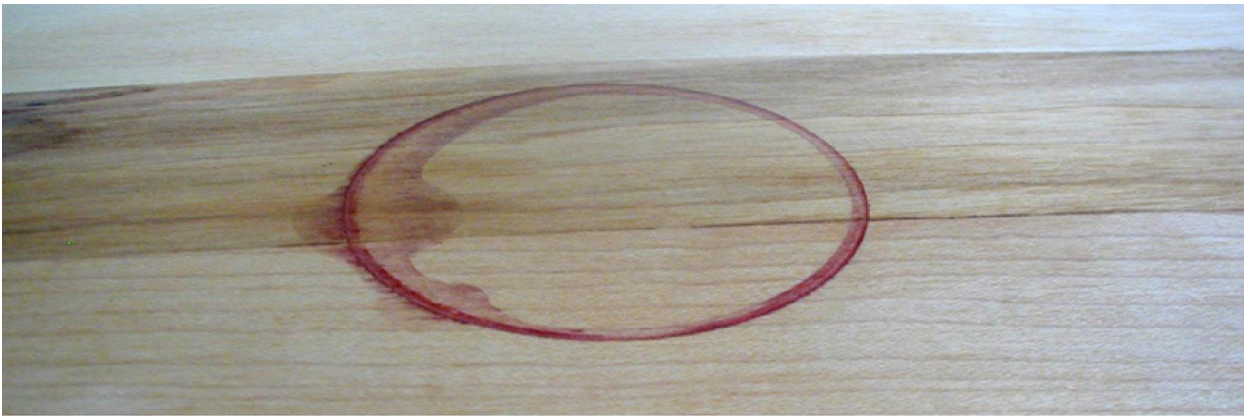
We recommend that you wait at least 3 months before restoring the surface of a new counter. The counter must adapt to the climate of your environment and your work habits. Remember that countertop finished with Bizzz™ beeswax is very easy to restore, so do not be alarmed by rough or stained surfaces.

**CAUTION:** Water or other liquids should not be left to stagnate (for example, overnight) under a rubber mat or cutting board. Rags or wet towels left to dry on the counter are also to be avoided. Sources of intense heat such as very hot pans or small appliances that emit a lot of heat, should be kept away from your solid wood countertops.



## Surface stain

Removal of a surface stain on a countertop finished with polymerized oil



This problem usually occurs when a colored liquid is left on the surface or when a hot liquid is spilled. Examples are the rings left from a glass of red wine or a cup of coffee forgotten on the counter.

Tools and materials required to restore your Bizier countertop:



Polymerized Oil



Sanding Block



Orbital Sander



Steel Wool & Sandpaper



Soft Cloth

Using the sanding block with 120 grit sandpaper, sand the stained part of the countertop in the direction of the wood grain until it disappears. If the stain is stubborn, use an orbital sander with 120 grit sandpaper. After removing the stain, sand the surface with 120 grit paper on the sanding block, in the direction of the wood grain. Wet the sanded part and let it dry. Smooth the surface again with 180 grit sandpaper. Remove wood dust with a vacuum cleaner.

Apply a layer of polymerized oil with a soft cloth. Wait 5 minutes then wipe and polish vigorously with a steel wool 0000. Wipe again with a soft cloth. It is very important to wipe the excess oil not absorbed by the wood, otherwise the excess oil will form a gummy layer on the surface. If this happens, repeat the steps from the beginning.

We recommend that you wait at least 3 months before restoring the surface of a new counter. The counter must adapt to the climate of your home environment and your work habits. Remember that a counter finished with polymerized oil is very easy to restore, so do not be alarmed by a rough or stained surface.

**CAUTION:**

- Rags soaked in oil are flammable. Immerse your rags in water before disposal.
- Polymerized oil contains tung oil and may cause an allergic reaction for people allergic to nuts.
- Water or other liquids should not be left to stagnate (for example, overnight) under a rubber mat or cutting board. Rags or wet towels left to dry on the counter are also to be avoided. Sources of intense heat such as very hot pans or small appliances that emit a lot of heat, should be kept away from your solid wood countertops.



## Rough surface

### Smoothing raised grain on a countertop finished with Bizzz™ beeswax



This problem usually occurs when a liquid is in prolonged contact with the wood. It is often encountered on new countertops.

Tools and materials required to restore your Bizier countertop:



Bizzz™

● beeswax



sanding block



sand paper



Steel wool



soft cloth

Sand the rough surface with a sanding block equipped with 150 grit sandpaper. As soon as the surface is smooth to the touch, stop sanding. Wet the sanded area and let it dry. Smooth the surface again with 180 grit sandpaper. Remove wood dust with a vacuum cleaner. Apply a layer of Bizzz™ beeswax and polish with a soft cloth.

We recommend that you wait at least 3 months before restoring the surface of a new counter. The counter must adapt to the climate of your home environment and your work habits. Remember that a counter finished with Bizzz™ beeswax is very easy to restore, so do not be alarmed by a rough or stained surface.

#### **CAUTION:**

Water or other liquids should not be left stagnating (for example overnight) under a rubber mat or cutting board. Rags or wet towels left to dry on the counter are also to be avoided. Sources of intense heat such as very hot pans or small appliances that emit a lot of heat, should be kept away from your solid wood countertops.

## Rough surface

### Smoothing raised grain on a countertop finished with polymerized oil



This problem usually occurs when a liquid is in prolonged contact with the wood. It is often encountered on new countertops.

Tools and materials required to restore your Bizier countertop:



Polymerized oil  
sanding block



sand paper  
steel wool  
soft cloth



Sand the rough surface with the sanding block equipped with 150 grit sandpaper. As soon as the surface is smooth to the touch, stop sanding. Wet the sanded part and let it dry. Smooth the surface again with 180 grit sandpaper. Remove wood dust with a vacuum cleaner. Apply a layer of polymerized oil and polish with a soft cloth. Wait five minutes and then polish vigorously with 0000 steel wool. Dry with a soft cloth. It is very important to wipe the excess oil not absorbed by the wood, otherwise the excess oil will form a gummy layer on the surface. If this happens, repeat the steps from the beginning.

We recommend that you wait at least 3 months before restoring the surface of a new counter. The counter must adapt to the climate of your home environment and your work habits. Remember that a counter finished with polymerized oil is very easy to restore, so do not be alarmed by a rough or stained surface.

**CAUTION:**

- Rags soaked in oil are flammable. Immerse your rags in water before disposal.
- This product contains tung oil and may cause an allergic reaction for people allergic to nuts.
- Water should never be left to stagnate (for example overnight) under a rubber mat or cutting board. Rags or wet towels left to dry on the counter are also to be avoided. Sources of intense heat such as very hot pans or small appliances that emit a lot of heat, should be kept away from wood countertops.

## Surface scratches

Removal of surface scratches on a countertop finished with Bizzz™ Beeswax



This problem usually occurs when a liquid is in prolonged contact with the wood. It is often encountered on new countertops.

Tools and materials required to restore your Bizier countertop:



Bizzz™ Beeswax



Sanding Block



Orbital Sander



Steel Wool & Sandpaper



Soft Cloth

Using the sanding block equipped with 120 grit sandpaper, sand the part to be restored in the direction of the wood grain until scratches disappear. If the scratches are still visible, use an orbital sander with 120 grit paper. After having removed the

scratches, sand in the direction of the wood grain with 120 grit sandpaper on the sanding block. Wet the sanded part and let it dry. Lightly sand again the surface with the block furnished with 180 grit sandpaper. As soon as the surface is smooth, stop sanding. Remove the wood dust with a vacuum cleaner. Apply a coat of Bizzz™ Beeswax with a cloth. Wait 5 minutes then wipe and polish vigorously with a soft cloth.

We recommend that you wait at least 3 months before restoring the surface of a new counter. The counter must adapt to your environment and your work habits. Remember that a counter finished with Bizzz™ beeswax is very easy to restore, so do not be alarmed if your counter becomes scratched.

**CAUTION:** Water should never be left to stagnate (for example overnight) under a rubber mat or cutting board. Rags or wet towels left to dry on the counter are also to be avoided. Sources of intense heat such as very hot pans or small appliances that emit a lot of heat, should be kept away from your wood countertops.

## Surface scratches

Removal of surface scratches on a countertop finished with polymerized oil



Tools and materials required to restore your Bizer countertop:



Polymerized oil



Sanding Block



Orbital Sander



Steel Wool & Sandpaper



Soft Cloth



Using the sanding block with 120 grit sandpaper, sand the part to be restored, in the direction of the wood grain, until scratches disappear. If the scratches or the marks are still visible, use an orbital sander with 120 grit paper. After having removed scratches, sand with the 120 grit sandpaper block in the direction of the wood grain. Wet the sanded part and let it dry. Lightly sand again the surface with the block furnished with 180 grit sandpaper. As soon as the surface is smooth, stop sanding. Remove dust from wood with a vacuum cleaner. Apply a coat of oil with a soft cloth. Wait 5 minutes then wipe and polish vigorously with a steel wool 0000. Wipe again with a cloth. It is very important to wipe the excess oil unabsorbed by the wood otherwise the excess oil will form a layer gummy on the surface. If this happens, repeat the steps from the beginning.

We recommend that you wait at least 3 months before restoring the surface of a new counter. The counter must adapt to your environment and your work habits. Remember that a counter finished with Bizzz™ beeswax or oil is very easy to restore, so do not be alarmed if your counter becomes scratched.

**CAUTION:**

- Rags soaked in oil are flammable. Immerse your rags in water before disposal.
- Polymerized oil contains tung oil and may cause an allergic reaction to persons allergic to nuts.
- Water or other liquids should not be left to stagnate (for example overnight) under a rubber mat or cutting board. Rags or wet towels left to dry on the counter are also to be avoided. Sources of intense heat such as very hot pans or small appliances that emit a lot of heat, should be kept away from wood countertops.