



## **Maintenance**

Our countertops, whether finished with oil or wax, should be cleaned with a solution of mild soapy water. If after a week or more of usage, the surface of your oil or wax-finished countertop appears rough, do not be alarmed. This roughening results from the swelling of the fibers on the surface of the wood when they come into contact with water. This normal phenomenon is easily corrected with a light sanding. After a few maintenance sessions this roughness will disappear. Please consult our document on restoration [here](#) (add hyperlink).

Counters finished with oil or beeswax will need to be retreated occasionally. When you notice that water rapidly penetrates the surface of your countertop it is time to apply either Bizzz™ Beeswax or polymerized oil in accordance with the existing finish on you counter. If you have just washed or disinfected your countertop, you must let it dry at least 12 hours before treating it.

For a beeswax finish, apply a thin layer of Bizzz™ Beeswax using 0000 steel wool and polish with a soft cloth.

For an oil finish, apply a thin layer of oil with a soft cloth. Wait five minutes, wipe and polish well with 0000 steel wool, then wipe again with a cloth. It is important to completely wipe off any excess oil not absorbed by the wood. Otherwise, the oil will form a sticky layer on the wood surface. If this occurs, repeat the process above from the beginning. Even though our products are non-toxic, we recommend that you use latex or vinyl gloves when applying our wood protection products.

### **ATTENTION:**

Cloths soaked in polymerized oil are flammable! It is most important to completely immerse them in water before discarding them in a safe place.

Polymerized oil contains tung oil and could cause an allergic reaction to persons allergic to nuts.

### **DISINFECTION**

From time to time, a wood counter should be disinfected. The Canadian Food Inspection Agency recommends cleaning a countertop or wooden utensils used for food preparation with a bleach-based disinfectant.

To do this:

- Mix 5 ml (1 tsp.) of bleach with 750 ml (3 cups) of water in a clearly labeled spray bottle.
- After cleaning the countertops and utensils, spray them with this disinfectant and let it work for 10 minutes.
- Thoroughly rinse with clean water and let treated surfaces air dry or use a clean dish towel.

To avoid cross-contamination, never put cooked meat or food ready for consumption on a countertop that has not been cleaned after being used to prepare raw meat.

If the counter has deep scratches, grooves or cracks which could hide hard to reach bacteria, please refer to our guide on restoration [add hyperlink](#).

Please consult the warranty [here add hyperlink](#)