

SOLID WOOD WORKTOP

Solid wood brings warmth into a room. Beautiful to look at - soft and pleasant to touch. With the right care, you'll have the most beautiful worktop for years to come.

IMPORTANT – BEFORE YOU START USING YOUR WORKTOP:

Prior to delivery, the worktops have undergone an oiling process, where they have been primed and polished, to ensure that the oil has penetrated as far as possible into the wood.

We strive to make our worktops as easy to maintain as possible.

Once your solid wood worktop is fully assembled and before use, we recommend that you oil it with the maintenance oil provided. Maintenance oil can be purchased from your dealer.

Your worktop will only become more beautiful over the years, if you are careful with both initial and ongoing oil maintenance.

We recommend that you oil your worktop a couple of times within the first month and then as needed (a couple of times a year - or more depending on use).

Natural wood will change in character and size depending on the environment in which it is placed - changes in humidity (follows typical seasons), temperature, sunlight, etc.: will cause the wood to "work".

Wood for worktops is dried to around 8%. It is therefore important not to expose the wood to constant high humidity. Indoor humidity is recommended between 40-60%, depending on the season. At high humidity, the worktop becomes larger and at low humidity, smaller. Worktops will mostly work in depth.

Sun light causes the wood to become lighter or darker.

Small cracks and minor scratches occur in dried wood - the same goes for pith, also known as "mirror". These are all part of woods natural charm and are therefore non-claimable.

- Always use a trivet or similar, for hot pots, baking trays etc..
- Heat-emitting sources, such as ovens, air-fryers, electric kettles, coffee makers etc., should not be placed directly on the worktop, but on a heat-repellent surface. This protects the table from contact heat, which can cause drying, discolouration or in worst case cracking the wood. At 80 °C, glue dissolves and cracks emerge.
- Strongly staining foods such as red wine, beetroot, berry juice and curry should be wiped up immediately to avoid discolouration of the solid wood worktop.
- Metal, in the form of pots, cans, etc. can leave dark marks on the worktop.
- We recommend wiping up water spills immediately. The same goes for the water on your bowls, mugs, etc. which is placed on the table. Spills that leave persistent rings/stains are indicators that it's time to oil your worktop.
- Never use knives directly on the surface, always use a chopping board and avoid using earthenware, cast iron pots and pans directly on the worktop, as these can scratch the surface.
- Avoid using cleaning agents on your worktop - including those containing scouring powder, which will scratch your worktop - and sal ammoniac, which can discolour wood.

DAILY CLEANING:

Wipe your solid wood worktop, with a soft cloth wrung out in clean warm water. Do not use dishwashing detergent as it will dry out the worktop.

Guide to oil treatment:

Maintenance oil can be purchased from your dealer.

- Make sure the worktop is clean and dry.
- Sand the entire panel with 180 grit sandpaper on a sanding-block. Remember to sand along the grain. Be careful not to sand too much in one place as you risk gouging the worktop and removing any coloured oil.
- Dry off all sanding dust.
- Shake the bottle of oil thoroughly.
- Only apply oil to a small area at a time, as the oil will begin to harden after 2 - 3 minutes.
- Apply an even layer of oil with a lint-free cloth to the top and edges of the worktop. Continue to apply the oil along the grain direction to ensure all staves are evenly saturated.
- Immediately wipe up any oil spills on elements other than the worktop.
- Repeat after two hours if the wood does not appear saturated.
- The worktop is ready to use in 24 hours.

REMEMBER THAT OIL CLOTHS CAN SPONTANEOUSLY COMBUST. BURN, OR DESTROY USED CLOTH IN A SEALED BAG CONTAINING A SMALL AMOUNT OF WATER. ALTERNATIVELY, CLOTHS CAN BE STORED IN A GLASS JAR WITH TIGHT-FITTED LID.

TIPS FROM A HAPPY OWNER OF SOLID WOOD WORKTOPS

- When oiling your worktop, use painter's tape to protect the sink, grout and tap.
- Raise your hob while oiling - this way you get the oil all the way under your hob.
- Use the vacuum cleaner to remove your sanding dust.
- Use a pair of disposable gloves when oiling.
- Your favourite work area and around the sink/hob will wear the most and the wood will dry out the fastest. It's a good idea to oil these areas more often than the rest of the worktop.

MAINTENANCE OF SINKS:

Our sink range includes more than 200 different models in a variety of materials, from leading suppliers.

Please contact your retailer, for information on special cleaning and maintenance products from the sink suppliers.

Steel sinks:

Clean the sink daily, with a brush and washing-up detergent - rinse with clean water and wipe with a hard-wrung cloth. This will prevent limescale from building up in the sink.

A nylon sponge combined with a polishing or all-purpose cleaner, can be used to remove stubborn grease or similar.

- NEVER use steel wool, steel sponges or similar.

Limescale should be removed with descaling agents – leave for a maximum of 3 minutes. Then rinse and dry with a cloth. If rust stains appear, it is not the sink that is rusting. It's external rust e.g. from cans, knives, cheese plane, cast iron pots or chlorine. Using a damp cloth and an all-purpose cleaner, you can try to remove the stains. From time to time a stainless-steel polish may be required to restore the sink to its original appearance.

Steel sinks with PVD coating: (coloured steel sinks)

Clean the sink daily, with a brush and washing-up detergent - rinse with clean water and wipe with a hard-wrung cloth. This will prevent limescale from building up in the sink.

Do not place hot pots and pans directly in the sink.

Do not use aggressive cleaning agents, such as chlorine and other bleaching agents e.g. Cillit BANG, drain cleaner and oven cleaner. Avoid using steel wool or sponges.

- Cleaning products containing bleach: Rinse / wipe off as soon as possible.
- Highly acidic foods (juice, tea, mustard, alcohol, mayonnaise, etc.): Rinse / wipe off as soon as possible.
- Acidic chemicals: Rinse / wipe off immediately.

Composite sinks:

Clean the sink daily, with a brush and washing-up detergent - rinse with clean water and wipe with a hard-wrung cloth. This will prevent limescale from building up in the sink.

- Highly acidic foods (juice, tea, mustard, alcohol, mayonnaise, etc.): Rinse / wipe off as soon as possible.

Stubborn stains can be removed by scrubbing the stains lightly with the coarse side of a washing-up sponge. Limescale deposits can be removed with 7% household vinegar diluted with hot water. Leave in the sink for a few minutes and then rinse thoroughly. Any discolouration in the sink can be removed by filling the sink with hot water and dissolving a standard dish washing tablet. Leave for at least 2 hours or overnight, and then scrub with the coarse side of washing-up sponge.

Solid brass / Bronzed brass:

Clean the sink daily, by wiping it with a hard-wrung cloth. If the sink is particularly dirty, you can clean it with a soft sponge and a little washing-up liquid – rinse with clean water before wiping with a dry cloth.

- NEVER use acidic detergents: rinse/wipe off immediately.
- Highly acidic foods (juice, tea, mustard, alcohol, mayonnaise, etc.): Rinse / wipe off immediately.
- The browned surface, of a bronzed brass sink, may disappear if exposed to acid - or if scouring agents, scouring sponges or similar, have been used.

Ceramic sinks:

Clean the sink daily, by wiping it with a hard-wrung cloth. If the sink is particularly dirty, you can clean it with a soft sponge and a little washing-up liquid – rinse with clean water before wiping with a dry cloth.

Limescale can be removed with vinegar. Rub the vinegar in with a damp cloth and then rinse. Any discolouration can be removed using standard citric acid or tartaric acid. Put a small amount on a damp cloth, rub into the surface and rinse thoroughly.

- Avoid using scouring powder and other abrasive substances, that could scratch the surface.

Enamel sinks:

Clean the sink daily, by wiping it with a hard-wrung cloth. If the sink is particularly dirty, you can clean it with a soft sponge and a little washing-up liquid – rinse with clean water before wiping with a dry cloth.

Limescale deposits can be removed with vinegar. Rub the vinegar in with a damp cloth and then rinse before wiping with a dry cloth. Any discolouration can be removed using a mixture of equal parts bleach and water. Put a small amount on a damp cloth, rub into the surface and rinse thoroughly.

- Avoid using scouring powder and other abrasive substances, that could scratch the surface.