



INSTALLATION & CARE INSTRUCTIONS

BUTCHER BLOCK COUNTERTOP

These instructions cover the installation of solid wood Butcher Block Countertops. Installing Butcher Block Countertops should only be undertaken by someone skilled in DIY. Please read these instructions carefully before starting installation. Ensure that you read, understand and follow the Health & Safety Guidelines carefully. The customer should contact their vendor initially in the case of any complaints.

Before you start

- Check the countertop and make sure you are completely happy with its finish and quality.
- Make sure you have the correct tools on hand for the job before starting.
- Countertops are very heavy and lifting them should not be attempted alone, they should always be handled by at least 2 people.
- Check that all pieces to be installed are correct.
- Inspect all edges for imperfections and other obvious defects.
- Any alteration work is best done outside, as cutting and sanding creates dust. One of the main onsite considerations is to reduce the amount of dust.
- Use polythene sheeting and dust covers to protect all areas where appropriate.
- Clearance should always be allowed between all countertop edges and walls (see cutting your countertop to length).
- Always ensure a sturdy workbench is available before commencing cutting.
- Please ensure the countertops are acclimatized at least 24 hours prior to installation in the room that it is to be installed in. Please leave the countertops in the packaging while acclimatization is happening.
- Do not open the countertops until you are ready to start installation.
- Apply 1 coat of oil to the top and bottom of the countertop prior to installation (one additional coat for un-oiled countertops).
- If you are not entirely happy with the finish and quality please contact your vendor, prior to installation, to arrange for replacement.

Tools & Materials

GENERAL TOOLS AND MATERIALS

WOCA Worktop Oil
WOCA Wood Cleaner
Random orbital sander plus dust extraction equipment
Miter jig
Miter square
Router – 1850W fitted 30mm guide bush & TCT 12.7mm x 40mm cutter
Drainer Groove cutter
Electric Saw
Power Planer
Hammer
Set of clamps (Quick action clamp)
Power drill and bits
Handsaw
Silicone gun
Cordless screwdriver
Level 48"
Jointing bolts (Joint Connector) (3 per joint)
PVA Glue for Joints
Sandpaper (120, 150, 220 & 600 grit)
2x600mm self-adhesive foil sheets (Moisture & heat protection)



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SAFETY EQUIPMENT

- Ear plugs
- Safety glasses
- Dust masks
- Protective Gloves

Countertop Installation

Wood being a natural material, it's subject to color variation, texture, graining, pattern and knots. Wood also has characteristics that are not found in man-made countertops, such as shakes in the surface, these are accepted as being normal features and are generally not detrimental to the performance of the countertop.

Changes in humidity will cause natural expansion and contraction of the countertop, so a wood countertop must never be "trapped" between 2 walls without a gap to allow for the movement of the wood. Staves of kiln dried lumber are finger jointed in the length, butt jointed and glued together along their width. Wood is a natural, living product and just as no 2 sets of fingerprints are alike, the same can be said of variations in wood graining and coloring, no 2 pieces of wood countertops will ever look exactly alike. It should be noted that the following can occur:

- Variations in color and graining
- Possibility of knots
- Wood will darken with age
- Wood is water resistant – it's not waterproof.
- Wood grain can lift if subjected to standing water for any length of time.
- Remove all spillages immediately

Once the wood countertops have been oiled, a beautiful water repellent surface that will mellow with age is created.

Cutting & Installation

Installation

Begin planning with a pre-site survey; always ensure that planning starts at the sink. Plan countertops layout to ensure joints don't fall on or within 4" of appliances.

Countertop overhang must not exceed 8". Miter joints are not permissible for corner joints. Each worktop requires an expansion clearance of at least 1/10" for every 100 linear inches. Cut blank to size, squaring the ends using a router fitted with a sharp double-fluted tungsten carbide



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Standard Cut method with router

Measure the base plate of the router to the center of the router bit and adjust to suit the cut accordingly. Working from left to right firmly press the base plate of the router against the straight edge and proceed to machine the material. This method of preparing the edge will give a straight, square and parallel cut. A second pass should be made to reduce chatter marks.

Oiling during installation

Un-oiled worktops need 1 coat top and bottom before installation. Pre-oiled worktops do not need to be oiled before installation. Any new cut joints, sink cut outs drainer grooves all need a minimum of 2 coats of oil as the original factory finish will have been removed.

Fixing

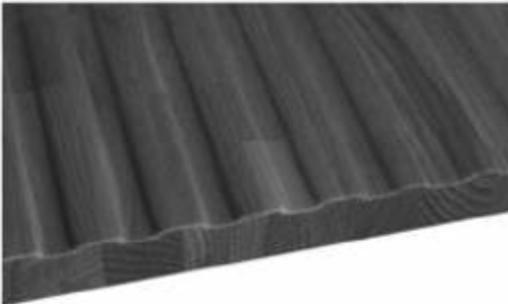
Allow a 1/8" to 3/16" gap between the edge of the countertop and the wall, which will allow it to expand and contract within the humidity of the kitchen.

Sink Cutouts

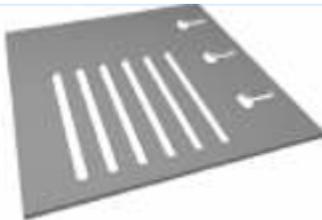
Cutouts for sinks etc. should be no closer than 4" from the end of the worktop as this would seriously weaken the lumber. A minimum 4" between cutouts should be supported underneath with a rail. When a sink cutout is complete, exposed wood needs re-sealing, apply oil by brush or work into grain with a cloth, once dry, apply a second coat of oil. Sand using a 100, 140, 220, then 600mm grit is used to give a beautiful smooth finish (always go with the grain). A white nonabrasive polishing pad may be needed to remove the excess, if any, after the 3rd coat.

Drainer Grooves

If you are planning to router drainer grooves in the worktop, please ensure they are made to the center of the wood staves to a depth of 1/8" and not along the glue joint.



The drainer groove jig has been built in gradient, this is used with your router and 30mm guide bush ensuring the grooves are correct gradient.





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Faucet Installation

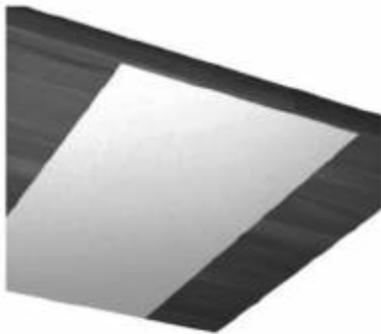
Holes should be drilled through the center of the wood stave. Ensure that the hole is a min 1/8" larger than the pipe diameter. Always oil the cut edges of the internal hole. Finally seal the faucet and hole with an elasticized sealant.

Cooktop cutouts

When a countertop is fitted near to a constant heat source, allow a minimum gap of 3/8" or cut yourself a 3/4" end cap to be glued to the end of the countertop adjacent to heat source, this will stop the end grain drying out and splitting.

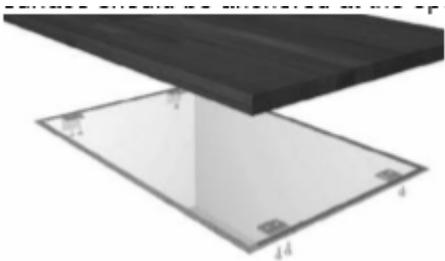
Insulation

If a dishwasher, boiler, washing machine or oven is to be installed under the countertop, adhere a piece of foil to the underside of the worktop, with the foil face outward. This will protect the worktop from any intense heat or moisture. Use the same procedure when you are fixing onto exposed brickwork, pipework or fitting over a radiator other heat sources. A grill will be needed when a radiator is fully concealed within a unit.



Fixing Brackets

Countertops should be fixed using slotted angle brackets to the carcass side panels only. The work surface should be anchored at the open edge (bracket slots to side) with screws fully tightened.



Concealed edges should have bracket slots facing upwards, using washers and roundhead screws for this, tighten the screws then turn back a quarter of a turn to allow the natural movement of the wood, whilst still holding worksurface down. Use 2 brackets per end panel on a carcass.

Do not overtighten screws



Concealed



Open

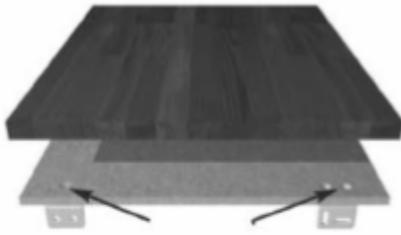


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If a carcass has a solid top, it's most important to drill access holes of 5/8" or more through the top to line up with the brackets (do not screw through the carcass directly into the worksurface).



5/8" holes



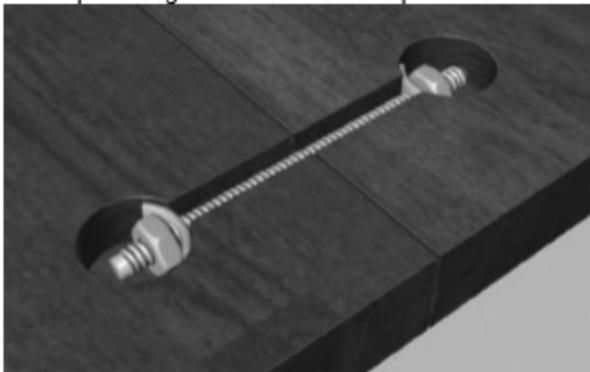
It's important where there is a solid top, to use an open edge bracket configuration and to cutout at least 50% of the top panel to allow the underside of the worksurface to breath and stay in balance with the upper surface.

Appliances

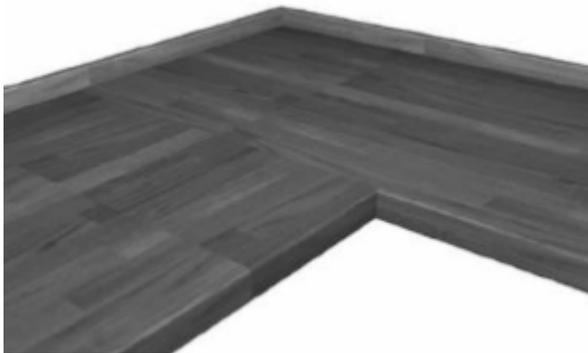
Where 2 appliances are situated side by side, the span must be supported either by a mid-panel or a solid timber front rail that is at least 6/4" thick.

Joints

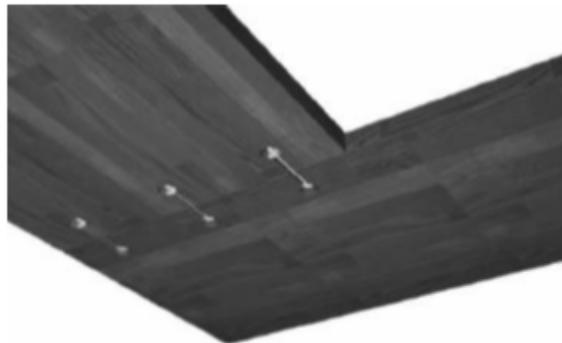
When joining 2 countertops together, 3 standard worktop jointing bolts must be used on each joint. Cut bolt cutouts to a depth of 25/32" using a worktop jig and router. Joint using PVA which should be applied to the top and bottom edge of the joint. All joints should be butt jointed. Tape each side of joint to avoid PVA spreading over the countertops. Ensure raw cut edges are oiled before installing.



Worktop jointing bolt



Butt Joint





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Sanding

When sanding always go with the grain, start with 120, 150, 220, finishing off with 600 grit sandpaper.

After installation is Complete

The countertop is sealed once at the factory with a natural oil, all raw cut edges are oiled a minimum of 2 times. On completion of the installation a final coat of oil needs to be applied making 2 in total (1 factory coat, & 1 final on completion) and lightly sanded as detailed below.

Final coat application instructions

WOCA Worktop Oil is designed for untreated or previously oiled surfaces. Worktop Oil is especially suited for countertops, tabletops and similar wood surfaces and is FDA approved. The oil makes the surface highly water and dirt repellent. Use Worktop Oil Natural for a rich, deep color or White to create a white washed appearance. Ensure good ventilation at all times during the application and drying time.

1. Pre-sand the wood surface with grit 180.
2. Clean the wood with WOCA Wood Cleaner in solution 1:40 (3 oz. per gallon of lukewarm water). After cleaning, let the wood dry out completely.
3. Stir the oil thoroughly before use.
4. Use a paintbrush or cloth to apply a suitable amount of oil in an even, adequate coat



5. Wait approx. 20-30 minutes at room temperature as the oil penetrates into the wood
6. For best results, cut a buffing pad and Patina Disc to fit an orbital hand sander (pad/Disc can also be used to hand polish).



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7. Polish the wet oil into the wood until the surface feels smooth and uniform. Keep adding oil and keep polishing until entire surface feels smooth and uniform.



8. Next, wipe off all excess oil using clean cotton cloth. Do not leave any oil on the surface.



9. In order to ensure 100% uniform and smooth finish, just DRU BUFF the surface using a clean wool pad (or cotton cloth under the orbital sander) to dry polish mechanically



10. On highly absorbent surfaces, a second oil treatment may be necessary.

11. The oil is thoroughly hardened after 24 hours at room temperature.

12. Once the surface is hardened 100% (after 5-7 days) the end user begins to clean the surface using the WOCA Natural Soap Spray:





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Tip: To reuse Patina Disc, clean with mineral spirits and rinse in water.

Maintenance:

1. Use WOCA Soap Spray daily or weekly to keep surface clean. Simply spray and wipe.
2. Re-oiling with Worktop Oil is done as needed. Clean the surface with Wood Cleaner and let dry completely.
3. Follow steps 2 to 9.

Warning! Rags, pads or waste soaked with WOCA oil may self-ignite if improperly discarded. Immediately after use, place all rags and waste in a sealed, water filled bucket for proper disposal.

Hot pans etc.

All hot pots and pans should be placed on a heat resistant trivet/surface. Contact with the wooden work surface may result in permanent damage.

Cast Iron Pans

Wet cast iron pans can react with some wood and affect the tannings, leaving black marks. Avoid contact at all times.

Care and Maintenance

For the first year you should treat the top and accessible edges of the countertop with oil on a monthly basis, not forgetting the underside of areas above a dishwasher door. Failure to do this may result in the worktop warping. When placing hot pots or pans on the worktop a heat protective mat or coaster should be used. In general use countertop should be kept clean by wiping over with a water-dampened cloth. Don't use abrasive cleaners.

Using worksurface for the first time

For daily cleaning we recommend WOCA Soap Spray, or a solution of warm water and a drop of washing up liquid, soak a cloth in the solution, wring out and wipe the worksurface down.

- Don't use concentrated soap/detergent.
- Don't allow surplus water from wet cloths, cups, plates vases etc. to remain on the worksurface.
- Don't use rough steel wool or rough sandpaper on the surface. If polishing is necessary, please use fine sandpaper min 240 grit or finer.

Heat

Rather than cause accidental heat damage, it's much better to prevent such damage in the first place:

- Always use a heat protection pad or trivet (with rubber feet) for hot cookware, or leave cookware to cool on the stove first.
- Don't put hot pans, particularly CAST IRON, directly onto your wood worksurface. Such heat can damage any surface.

Scratches

Don't cut or chop on a wood worksurface – it will score the surface. Always use a chopping board.