



John Boos & Co.

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NOTICE

To: Our Customer

Extremes of humidity and dryness can swell and shrink hard maple and/or oak enough to cause small seasonal checks to appear, usually at the ends of tops or at the end of a lamination. This possibility, though remote, is an unavoidable condition of enjoying the character and beauty of a living material – real wood with a check is still prettier than Formica without one! Cracks filled with a cellulose filler of the right tint become practically invisible. You can help preserve your table by keeping your home humidified in the winter and by refreshing your table often with oil.

All Butcher Block products must be oiled on all surfaces with a natural mineral oil at least once a month to protect the wood.

With a minimum amount of care and maintenance on your Hard Maple Top, you can lengthen the life of the top from 5 to 10 years. **DO NOT:** 1) Wash knives and forks or other utensils on the work surface of your top. 2) Wash your top with harsh detergents of any type. **DO:** Periodically (once every several weeks), depending upon use and household conditions, apply a heavy coat of mineral oil to the work surface of your top. **CAUTION:** Do not place counter tops near excessive heat (such as stove) without proper insulation between heat source and the edge of the counter top.

Do not cut off ends, drill holes, make cutouts or otherwise deface tops...without refinishing exposed unfinished wood. Guarantee is void if tops are modified.

This table top is made of kiln dried hard maple and dried to a moisture content of 6% making it very susceptible to water and dampness. When cleaning this top we ask that the following directions be followed very closely:

1. First scrape loose with a steel scraper or spatula any heavy food particles or foreign matter that may have adhered to the surfaces.
2. Brush or scrape all loose particles from the surfaces.
3. Take dish cloth and dip in warm soapy, or a VERY MILD DETERGENT water and wash top the same as any other wood surface.
4. Wash out dishcloth in clear warm water, wring out, and go over surface again.
5. TAKE DRY CLOTH AND GO OVER ALL SURFACES TO DRY THOROUGHLY.
6. An occasional application of mineral oil is recommended.

If any method, other than the one outlined above, is used in cleaning this top, very serious damage may result.

Note: All screws applied to wood tops require a pilot hole. Size or diameter of pilot hole should be 1/32" smaller than the diameter of the screw up to a #10. Wood screws #12 and larger should be 1/16" smaller than the diameter of the screw. Depth of pilot hole to equal portion of screw penetrating top. Use care to not drill through face.

No guarantee of any kind is expressed or implied except as pertaining to material and workmanship.

HOW TO MAINTAIN YOUR BUTCHER BLOCK

Problem	Description	Cause	To Repair
End Checks	Separation of the joints along the end of top or block	Excessive dryness, Not oiled frequently enough	Melt a 1 to 4 mixture of paraffin and mineral oil and fill all checks. Make sure paraffin seals the check thoroughly. Continue oiling.
Splits	Separations of joint along full length of top	Excessive dryness	Proceed as above to seal split. If condition continues for an extended time period, contact your dealer.
Wind Shakes	Small portion of wood grain lifting up from table top	Grain separation, Excessive dryness	Clean and dry top. Apply small portion of white glue to piece of paper. Slip paper under the shake and remove, leaving some glue for adhesion. Place heavy weight on area overnight and let dry. Remove any excess glue using light sandpaper or fine steel wool. WORK ONLY WITH THE GRAIN, NOT AGAINST IT!
Warpage	Top cupping or bowing	Inbalance of moisture content between top and bottom surfaces, Oiling only one surface	Apply oil liberally to concave side. If not corrected within 2 weeks, tape plastic (ie. plastic liners, dry cleaning wrap, etc.) to the convex side and oil the reverse side every day. Top will adjust to new humidity and correct itself.
Rail Expansion	One rail raised above balance of top	Raised rail expanding at faster rate than other	Continue oiling as instructed for regular maintenance. Top will adjust to new humidity and correct itself.
Stains	Water spots, food stains, etc.	Allowing food to remain on table top too long, needs paraffin or wax	Use light sandpaper or fine steel wool on stain. Continue regular maintenance. Stain will dissipate in wood grain.
Damage	Nicks, gouges, dents, etc.	External environment	If top is oiled, simply sand and re-oil. If top is lacquered, lightly sand and refinish with lacquer or another compatible finish (consult a local finishing store).
Mineral Streaks	Dark streaks in the wood	Natural discoloring of the wood due to mineral deposits in the tree	No repair needed - adds to individuality of your Butcher Block!

IMPORTANT!!! If you make any cuts or alterations in your Butcher Block, be sure to refinish the exposed edges with melted paraffin and oil or lacquer sealer. Holes or notches that have been installed in the table top must also be refinished. If you do not refinish these edges, your top will crack due to dryness.