



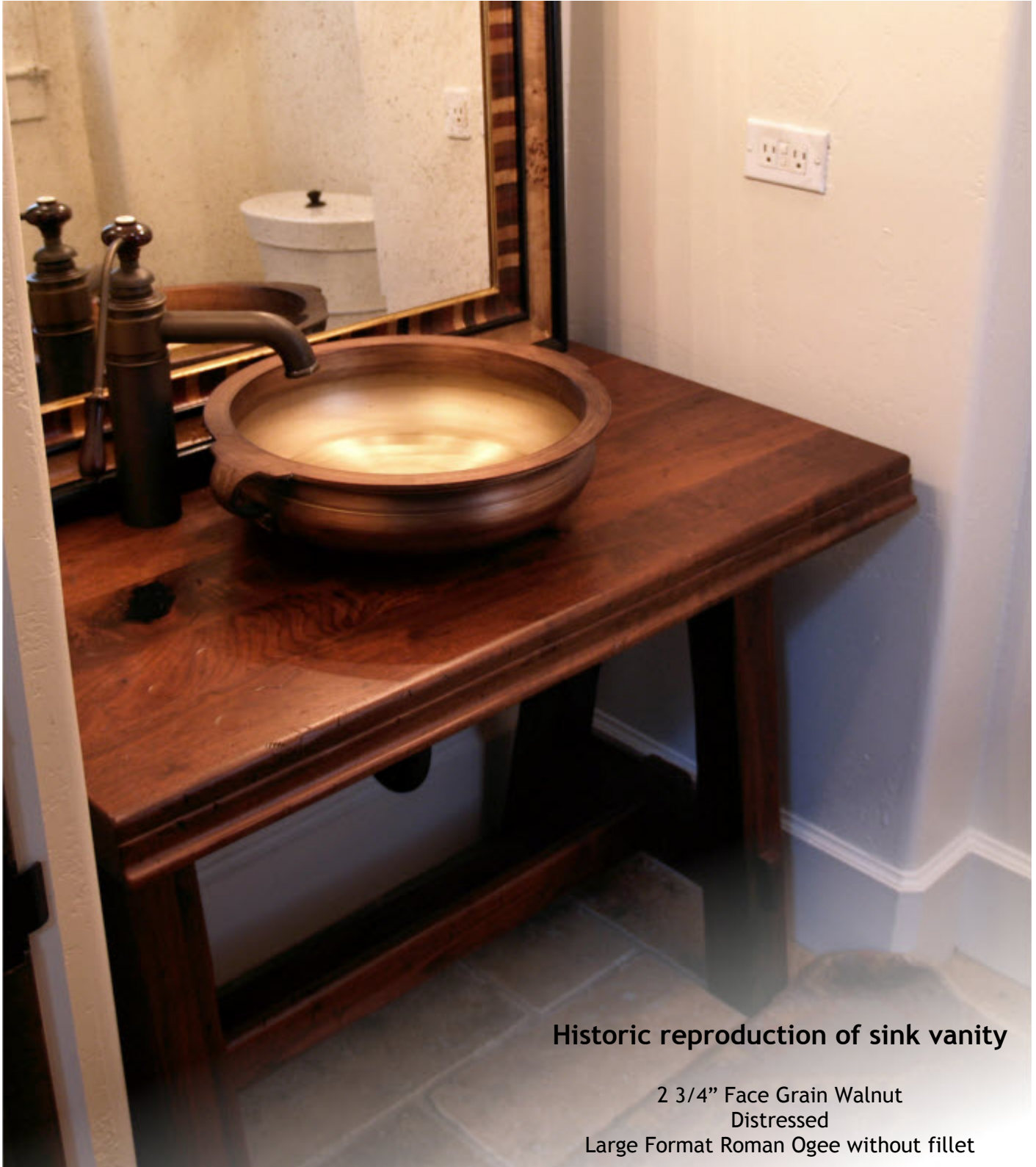
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DeVos Custom Woodworking



DeVos Custom Woodworking

About DeVos Custom Woodworking



Historic reproduction of sink vanity

2 3/4" Face Grain Walnut
Distressed

Large Format Roman Ogee without fillet



TRUSTWORTHY.....You can safely chop or prepare food directly on wood countertops. According to testing performed by the Wisconsin Food Research Institute in 1993 and by the University of California-Davis Food Safety Laboratory in 1997, wood has antibacterial properties that other countertop materials do not. Disease-causing bacteria, which can form on any cutting surface where food is prepared, disappear very quickly from wood surfaces, thereby making wood cutting surfaces the safest choice for cutting and preparation needs in the kitchen.

EASY TO MAINTAIN.....Wood countertops are easy to maintain, and they can be repaired or renewed as necessary without special tools or skills.

SANITARY.....Wood countertops are easy to clean with hot tap water and liquid dishwashing soap, and easy to disinfect with a weak solution of vinegar and water in a spray bottle.

BEAUTIFUL AND DURABLE. . The unique grain patterns, tones and colors of wood, coupled with the heirloom-quality craftsmanship of DeVos Custom Woodworking, create beautiful and durable surfaces. Wood countertops and tables gain patina and depth as they age, and wood blends elegantly with other surfaces and brings warmth to a room.

GREEN AND GENTLE.....Wood is a natural product of our environment. The supply of wood is renewable by sustainable forestry practices used in this country, and we look for wood from reliable sources using sustainable forestry practices when we purchase from other countries. Another “green” characteristic of wood countertops and tables is that they require a minimum of chemical components and energy to produce.

Our policy is to leave as soft a footprint as possible on our environment. We are often able to purchase mesquite, pecan and a lovely, vibrant Texas walnut locally. Some of the trees we use even come from clearing projects or have been downed by natural forces such as storms. Additionally, we offer reclaimed wood, which is a desirable product for countertops and tables and promotes conservation of our natural resources. We are happy to work with you in fulfilling any special “green” requests.

AND MUCH MORE.....Unlike stone, which reverberates, wood has sound-dampening properties. A dishwasher or ice machine will be even quieter with wood countertops in the kitchen. Wood is a gentle and forgiving surface around dishes and glassware. Wood cutting surfaces do not dull your knives. Finely crafted wood surfaces are what you need for your modern kitchen!



It Started with a Gift...

Dan Vos, master craftsman, did not begin his career in woodworking until a serious illness in 1991 left him homebound for months on end. During his recovery time at home, Dan began thinking about woodworking as a hobby. Dan's wife gave him a table saw as a gift to encourage his new interest. An immediate love of woods and woodworking inspired Dan to start making wood furniture, not only for his family, but also for neighbors and friends. In 1993, Dan began selling his creations at local flea markets and his cutting boards, beds, chests, and custom tables quickly became best sellers. Area designers, builders, and homeowners began asking for Dan's custom solid wood furniture and tables and a new career was born.

DeVos Custom Woodworking now resides in a large, modern, well-equipped facility in Dripping Springs, Texas, where Dan and his crew produce elegant solid-wood products. We are truly a custom woodworking shop, and we take pride in each piece we make. DeVos Custom Woodworking has been featured in numerous magazine articles and prize-winning kitchens. Though we build mostly countertops, table tops, bars, vanity tops and cutting boards, as a custom woodworking shop we have built signature pieces of all kinds, from historic reproductions to restaurant tables.



Custom Dining Table
Argentine Mesquite
Knock-down construction



1-3/4" Thick face grain top with book-matched drop edge to appear 3" thick
Solid Mesquite Timber base with interlocking and mortise and tenon joinery
Hand shaped, carved, and distressed



Frequently Asked Questions

Why should I order my wood countertops from DeVos Custom Woodworking?

Master craftsman Dan Vos personally supervises all of the work that goes on here at DeVos Custom Woodworking. We have superior wood workers, excellent designers and knowledgeable salespeople who can guide you to the right product for your needs.

DeVos Custom Woodworking is a family-owned business. We do high-quality work and take personal pride in every solid wood top we build. Each top is built to the custom specifications you provide and to our exacting, quality-controlled standards. Everyone here at DeVos makes an extra effort to ensure that each job runs smoothly before and after the sale. If we get something wrong, we will repair or replace it. You can count on our years of excellence in design, knowledge of solid wood construction, and friendly, professional customer service to meet and exceed expectations for you or your clients.

Is water damage an issue with wood countertops that include a sink?

No. Countertops by DeVos Custom Woodworking are sealed with a Waterlox® finish that is waterproof as well as heat- and stain-resistant.

What about water rings on wood countertops?

You do not have to worry about water rings, red wine rings or other kinds of liquids leaving marks on your countertop with the Waterlox® finish. This is a permanent and durable finish that will hold up to daily use with minimal care.

Wood tops with the Tung Oil/Citrus finish are also stain- and water-resistant as long as the finish is renewed on a timely schedule.

Does the hardness of the wood decide the durability or price of wood tops?

All the woods we use are durable and suitable for wood tops, though some woods are significantly harder than others. For more information, see the wood hardness scale under the Design Options section of this book. Wood is **not** priced according to its hardness value; rather, the price of the wood depends on supply and demand and on how labor-intensive the wood is to fabricate.

How do solid wood countertops compare in price to other countertops?

We find that solid wood countertop prices are comparable to higher-end granite prices. This is a furniture-quality premium product that will bring warmth and beauty to any setting and last a lifetime.

Craftsmanship

DeVos Custom Woodworking builds custom solid wood tops to exacting quality control standards. All woods are hand-selected and hand-crafted, bringing together design and written specifications to produce a solid wood top of superior color, grain and texture and overall workmanship. The wood top undergoes quality-control inspection throughout the manufacturing process and is always inspected one final time before crating and shipping or delivery.

Design and Manufacturing Guarantee

DeVos Custom Woodworking guarantees all workmanship on every solid wood top it manufactures. We will meet all your written design specifications as described in the signed quotation, templates and drawings. We further guarantee that if these specifications are not adhered to, DeVos Custom Woodworking will, at its option, modify or replace, without charge, any solid wood top product that we make.

Lifetime Warranty

All our products carry a lifetime warranty against any manufacturing error, excepting exposure to extreme dryness or humidity, abusive or negligent handling, or improper installation. DeVos Custom Woodworking reserves the right to examine fully any claims regarding our products.

1¾" Thick Counter Top
Antique Long Leaf Pine
Face Grain Construction
Small Roundover Profile





DeVos Custom Woodworking

Photo Gallery



1 1/2" Face Grain Cherry
Farm Sink Cut-out
Sloping Drain Board
Small Roundover



Afromosia

1-1/2" Thick Table Top
Face Grain Construction
Large Roman Ogee Profile

Antique Longleaf Pine

3" Thick Island Top
Face Grain Construction
Wane Edges





1-1/2" Thick Countertop
Face Grain Construction
Farm Sink Cut-out
Sloping Drain Board
Small Roundover Profile



Shaker Style Dining Table

1-1/2" Thick Top
Face Grain Construction
Softened Edges



1-1/2" Thick Countertop
Face Grain Construction
Drop-in Sink Cut-out
Miter Joints
Softened Edges



3" Thick Island Top
End Grain Construction
Cherry with Walnut Accents
Softened Edges



2" Thick Bar Top
Edge Grain Construction
Randomly Jointed Strips
Medium Roundover Profile
Special Bar Top Finish



Chef's Table

1-3/4" Thick Island Top
Face Grain Construction
Chamfer Edge Profile



4" Thick Top
Edge Grain Construction
Mesquite Base
Mortise and Tenon Jointery



1-1/2" Thick Top
Edge Grain Construction
Medium Roundover Profile
Sloping Drainboards
Integrated Custom Granite Piece



2" Thick Desk Top
End Grain Construction
Softened Edges
End Grain Backsplash

(Paula Watts Photography)



1-3/4" Thick Countertop
Face Grain Construction
Integrated Mesquite Sink
Wane Edge on Front



1-3/4" Thick Island Top
Edge Grain Construction
Softened Edges
With Hand Carved Trash Lid



1-3/4" Thick Island Top
Edge Grain Construction
Small Roundover

3" Thick Island Top
Edge Grain Construction
Softened Edges

(Featured in the 2004 GE Profile Catalog)

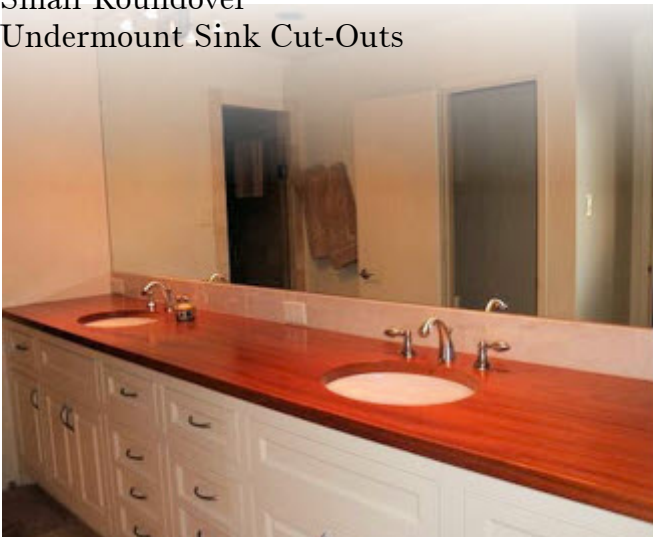




2" Thick Chopping Block
End Grain Construction
Jatoba with Hard Maple
Softened Edges



1-1/2" Thick Vanity Top
Face Grain Construction
Small Roundover
Undermount Sink Cut-Outs



1-1/2" Thick Counter Top
Edge Grain Construction
Inset End Grain Jatoba Chopping Block
Small Roundover Profile



2" Thick Bar Top
Edge Grain Construction
Large Roman Ogee Profile



African Mahogany

1-1/2" Thick Vanity Top
Edge Grain Construction
Medium Roundover Profile

African Mahogany

1-1/2" Thick Island Top
Edge Grain Construction with
Randomly Jointed Strips
Chamfer Profile



Santos Mahogany

1-1/2" Thick Island Top
Face Grain Construction
Small Roundover Profile



Sipo Mahogany

1-1/2" Thick Island Top
Face Grain Construction
Small Roman Ogee Profile



1-3/4" Thick Island Top
Face Grain Construction
Wave with Fillet Profile



Sink Surround
Edge Grain
Construction



1-1/2" Thick Counter Top
Face Grain Construction
Large Roman Ogee Profile
Farm Sink Cut-Out



3" Thick Counter Top
Edge Grain Construction
Small Roundover Profile
Undermount Sink Cut-Out



Texas Walnut is not a commercially available wood. It comes from trees that have fallen in storms or been cut because of road or building construction in the counties around central and eastern Texas. We hand pick the walnut logs and have them cut to our specifications and slow kiln dried to the proper moisture content.

Because of this, there is sometimes a waiting period for Texas Walnut. But, it is well worth the wait... Most commercially available walnut is steamed for color uniformity. This Walnut is not steamed which allows the vibrant natural color of the wood to show through.



1-3/4" Thick Island Top
Face Grain Construction
Bread Board Ends
Softened Edge Profile
Stove Cut-Out



1-3/4" Thick Counter Top
Face Grain Construction
Bread Board Ends
Softened Edge Profile
Wane Edge Back Splash



1-3/4" Thick Island Top
Face Grain Construction
Wane Edge Profile
Undermount Sink Cut-Out



1-3/4" Thick Island Top
Face Grain Construction
Wane Edge Profile
Undermount Sink Cut-Out

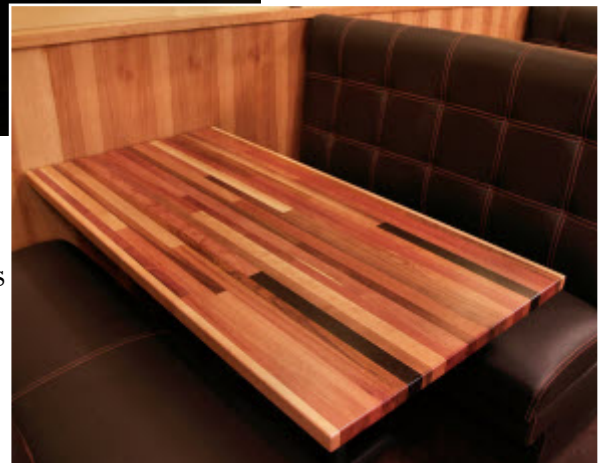
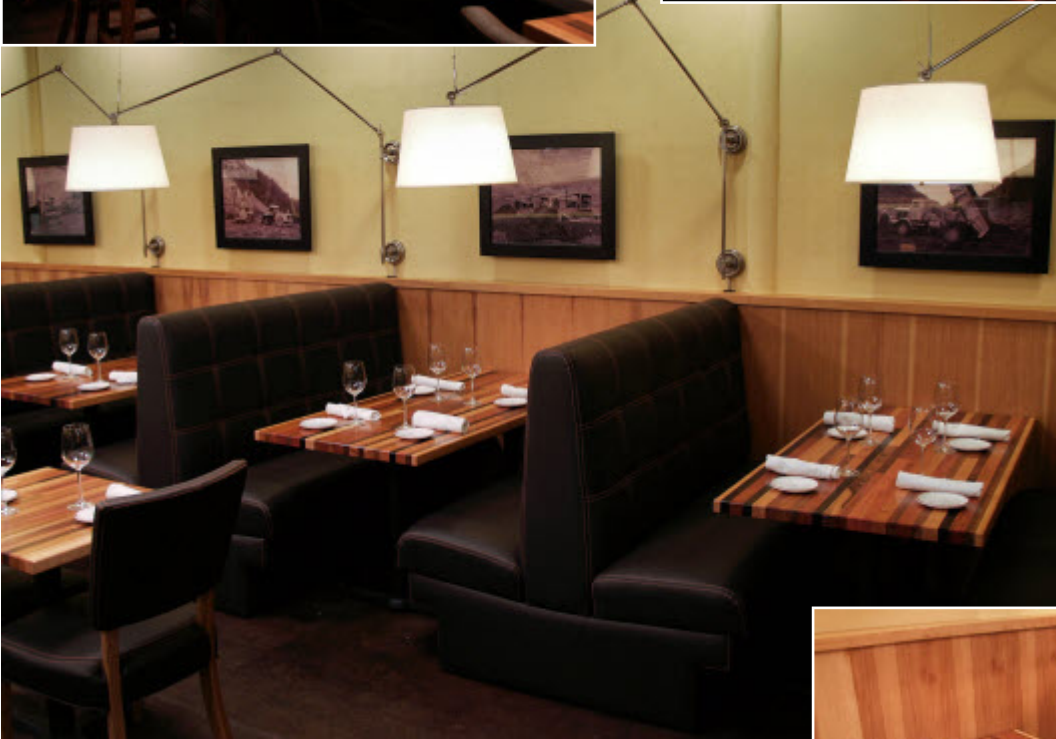
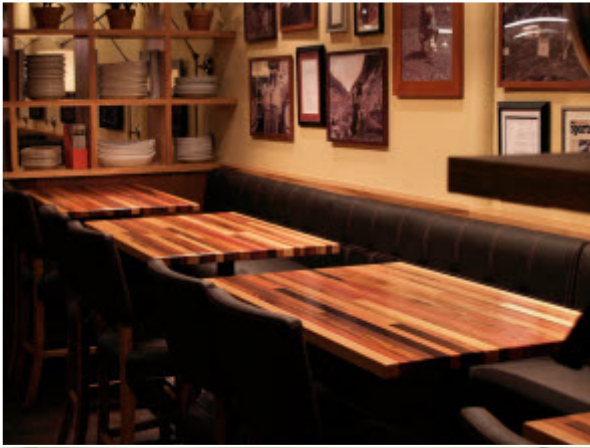


1-1/2" Thick Countertop
Face Grain Construction
Burmese Teak
Sloping Drainboard
Softened Edge

3" Thick Island Top
Burmese Teak
Edge Grain Construction
Large Format Bead & Cove Profile



1-1/2" Thick Vanity Top
Face Grain Construction
Burmese Teak
Softened Edges



1-1/2" Thick Table Tops
Brick-A-Brack (Random woods) with Hard Maple Edges
Edge Grain Construction with Randomly Jointed Strips
Small Roundover Edge Profile



1-1/2" Thick Island Top
Face Grain Construction
Medium Roman Ogee Profile



2" Thick Island Top
Edge Grain Construction
Cove and Bead Profile



Pecan

1-1/2" Thick Counter Tops
Edge Grain Construction
Randomly Jointed Strips
Softened Edges

Pecan

1-1/2" Thick Bar Top
Face Grain Const.
Wane Edges



Spalted Pecan

7/8" Book-matched Drop Edge
Island Top to Appear 1-1/2" Thick
Face Grain Construction
Ogee without Fillet Profile

Spalted Pecan

7/8" Book-matched Drop Edge Island
Top to Appear 2-1/2" Thick
Dark Walnut Stain
Face Grain Construction
Large Format Roman Ogee Profile





3" Thick Island Top
Edge Grain Construction
Undermount Sink
Softened Edges



Chef's Table

4" Thick End Grain Top
Integrated Granite Insert
Mesquite Base with Mortise and
Tenon Jointery
Pecan Drawer Fronts



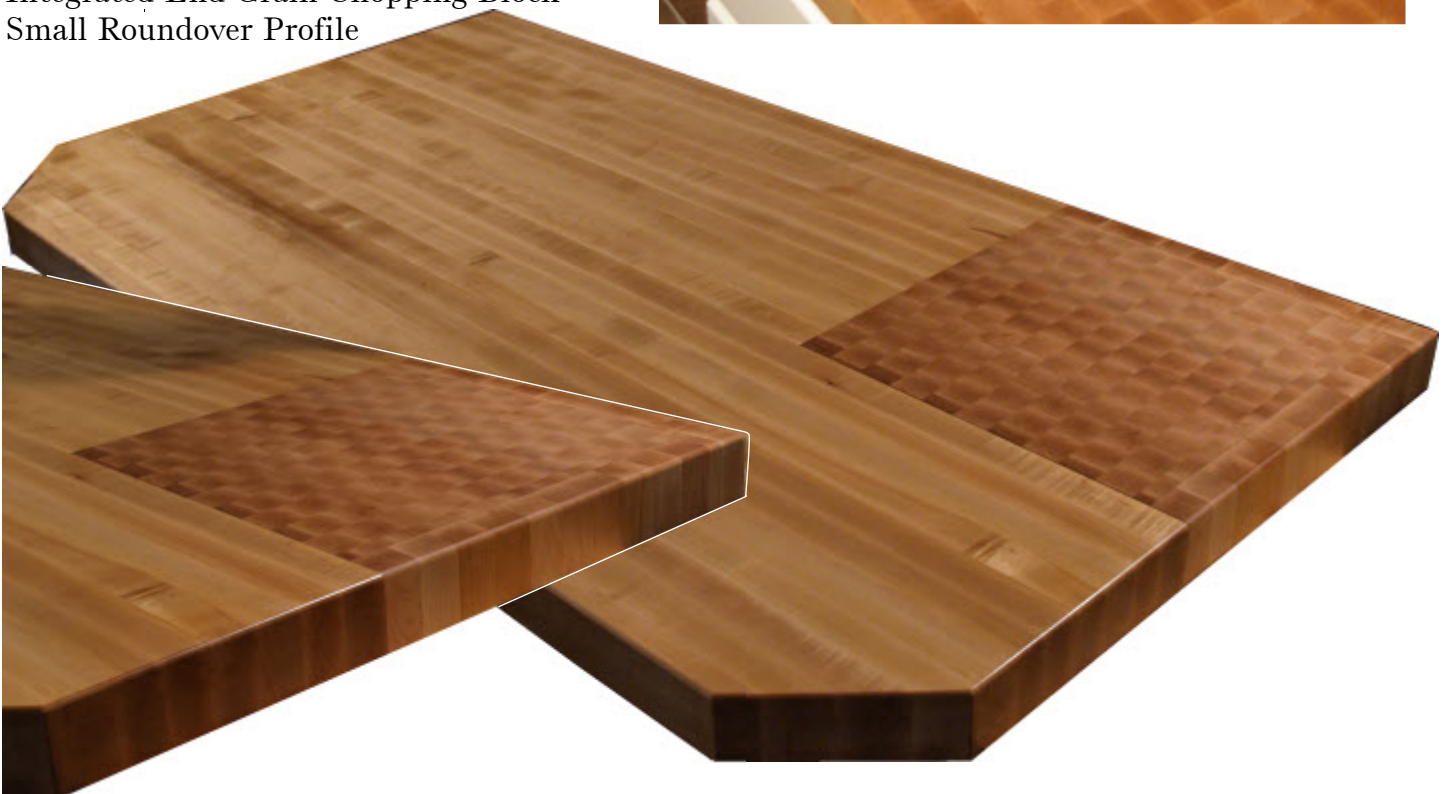
1-1/2" Thick Island Top
Face Grain Construction
Hard Maple with Jatoba Banding
Integrated Knife Slots
Softened Edges



2-1/2" Thick Island Top
End Grain Construction
Integrated Knife Block
Juice Groove
Softened Edges



2" Thick Island Top
Edge Grain Construction
Integrated End Grain Chopping Block
Small Roundover Profile





1-³/₄" Thick Island Top
Edge Grain Construction
Undermount Sink Cut-Out
Custom Profile



2-¹/₂" Thick Island Top
End Grain Construction
Softened Edges



1-1/2" Thick Table Tops
Face Grain Construction
Small Roundover Profile



1-1/2" Thick Island Top
Edge Grain Construction
Softened Edges



1-3/4" Thick Island Top
Face Grain Construction
Softened Edges



1-1/2" Thick Counter Tops
Face Grain Construction
Mitre Joint
Undermount Sink Cut-Out
Medium Roman Ogee Profile

Face Grain Backsplash
Shelves



1-3/4" Thick Island Top
Face Grain Construction
Farm Sink Cut-Out
Softened Edges



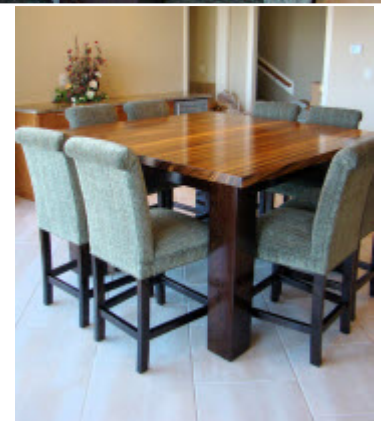
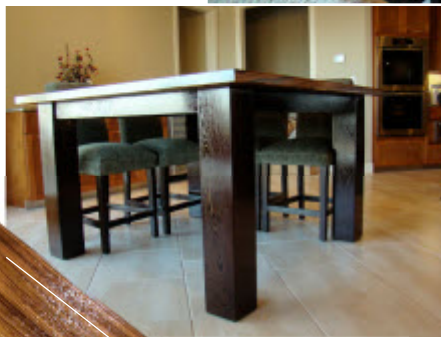
1-1/2" Thick Island Top and Counter Tops
Face Grain Construction
Softened Edges

(Featured in the 2006 GE Profile Catalog)



Zebrawood and Wenge Table

1-3/4" Thick Table Top
Face Grain construction
Softened Edges
Wenge Legs and Aprons
Includes 2 leaves (not shown)



1-1/2" Book-matched Drop Edge
Island Top to appear 2-3/4" thick
Face Grain Construction
Small Roman Ogee Profile



DeVos Custom Woodworking

Designing



African Mahogany
1 1/2" Edge Grain
Chamfer Profile

Design Advantages of Wood Tops

LARGE SIZES WITHOUT SEAMS.....There is virtually no size limit on wood countertops, island tops and tabletops.

BEAUTY AND FLEXIBILITY.....The wide range of grain patterns, tones and colors available with wood tops make them a great choice for creating uniquely beautiful designs and pattern combinations. Whatever you can dream up, DeVos Custom Woodworking can make it a reality.

STRENGTH OF GRAIN.....While granite and most natural stones are usually limited to a 12” unsupported overhang, wood countertops can have much longer unsupported overhangs as long as the grain of the wood runs in the same direction as the overhang.

STYLE.....Wood tops can be designed to match any furniture style and color for an authentic, timeless appearance.

2” Thick Island Top
Edge Grain Jatoba
Softened Edges

(Featured in the 2009 GE Profile Catalog)

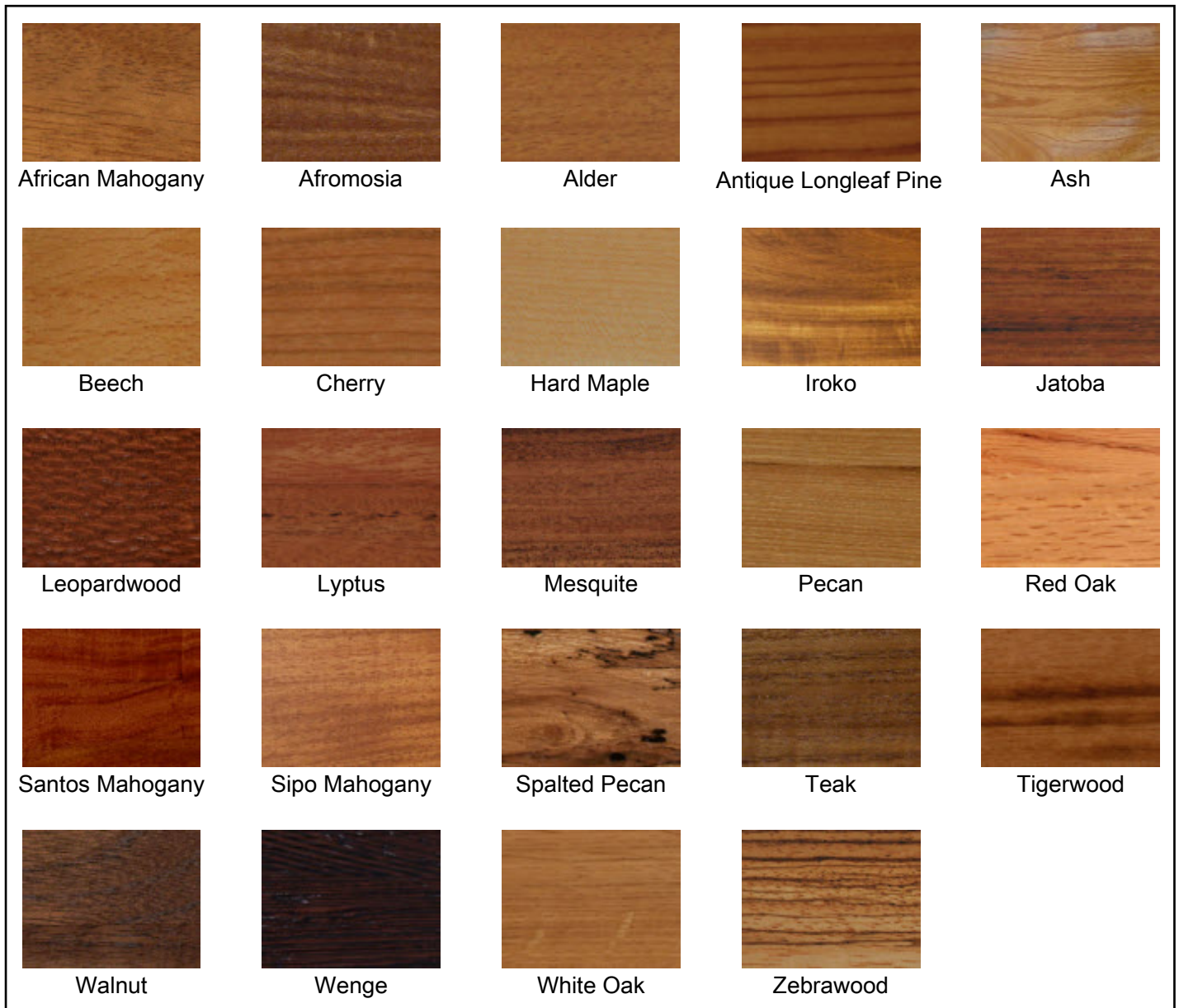


Many decisions go into making a custom wood top. Since every top is unique, detailed information, including plans, specifications or hand drawings, is always helpful and may be required before we can provide a quote for your custom top. Square-foot pricing can sometimes provide a “ballpark” price, but detailed information is required for an actual quote. Your salesperson will help you with all these decisions, but here are some things to think about.

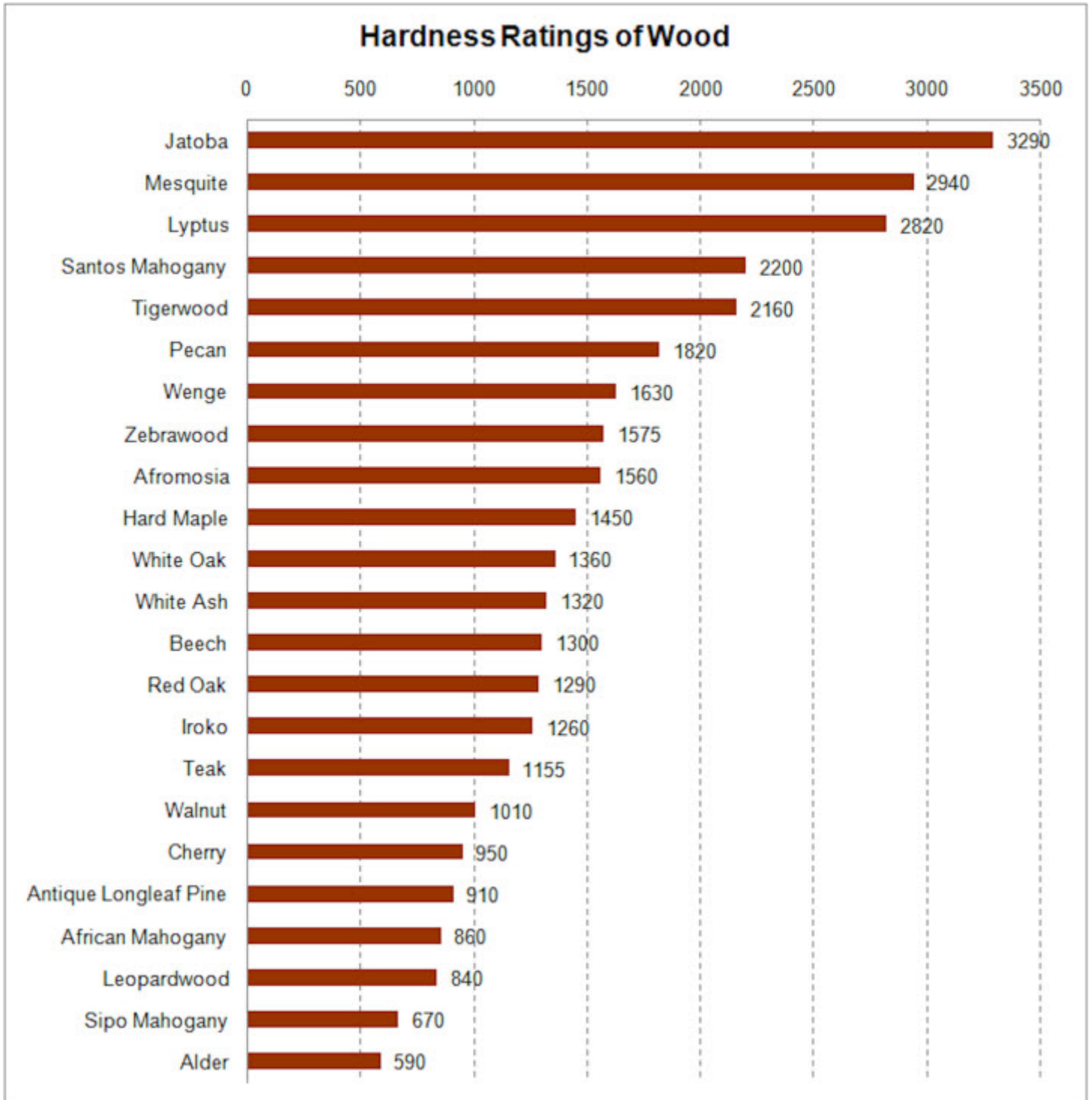
- Wood species
- Custom shapes
 - ◆ Rectangular
 - ◆ Radius corners
 - ◆ Scalloped edges
 - ◆ Curved edge
 - ◆ Round top
- Edge style
- Construction Techniques
 - ◆ Face Grain
 - ◆ Edge Grain
 - ◆ End Grain
- Size of the top
 - ◆ Length
 - ◆ Width
 - ◆ Thickness
- Multi-section tops
 - ◆ Number of section and width and length of each section
 - ◆ Type of joint (mitre joint or butt joint)
- Integrated finishes
 - ◆ Sink (specify undermount, surface mount or farm house)
 - ◆ Other cut outs such as cooktops, trash opening with hand carved lid, etc.
- Integrated options
 - ◆ Sloping drain board
 - ◆ Non-sloping drain board
 - ◆ Stone insert
 - ◆ Stainless steel grids (hot pad)
 - ◆ Knife block
 - Number of knives
 - ◆ Knife slots
 - Number of knives
- Finishing options
 - ◆ Tung Oil/Citrus finish (recommended over mineral oil finish for chopping surfaces)
 - ◆ Mineral Oil finish (only by special request)
 - ◆ Waterlox® satin finish
 - ◆ Waterlox® semi-gloss finish
 - ◆ Waterlox high-gloss finish
- Care and Maintenance
- Other information

There are many woods available for custom wood tops. Below are examples of some *the most common woods* we work with. You will find a pricing level indicator and Janka Hardness scale for each of the woods.

Each wood has its own unique characteristics, and some may be more appropriate than others in certain applications. We are always happy to help you with your specific requirements.



These samples are finished wood tops that are not painted or stained. We often have specialty wood types like Spalted Maple, Spalted Pecan, Texas Pecan, Texas Walnut and wood slabs available. Call us with your special requests. See our website, www.devoswoodworking.com, for descriptive information about each wood species.



The Janka (or side) hardness test measures the force required to embed a .444-inch steel ball to half its diameter in wood. It is one of the best measures of the ability of a wood species to withstand denting and wear. By the same token, it is also a good indicator of how hard or easy a species is to saw or mill.

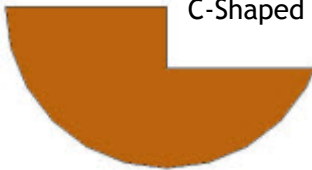
The higher the number, the harder the wood.



Round



C-Shaped



Notched Half Circle



Single Notch



Double Notch



Bump Out

These are examples of standard shapes. Send us a template or a drawing of your custom shape.



Bow Front



Curved Bow Front



Dog Ears



Curved End



Curve Bump Out



Extended Corners



Scallop



Inverted Radius Corners



Double Scallop



Clipped Corners



Radius Corners



Scalloped Ends



Scalloped Corners



Large Clipped Corner



Face Grain Construction

These tops are constructed using the width of boards. The surface of the top has a wide grain pattern that shows the natural ovals and swirls of the wood.

This technique is the least suitable for tops whose surface will be used for chopping or cutting but it provides an elegant look to an island or counter top that does not double as a chopping surface.

Face grain tops may be constructed using continuous strips or randomly jointed strips as shown in this photo.



End Grain Mesquite



End Grain Construction

These tops are constructed of square or rectangular shaped blocks which are arranged so the end of the wood (the growth rings) are visible on the surface of the top. This technique produces a symmetrical pattern to the top.

The “self-healing” aspect of end grain surfaces makes this construction technique ideal for chopping blocks. Your blade edges will last much longer and the top shows minimal wear and tear. End grain tops should be a minimum of 2” thick.

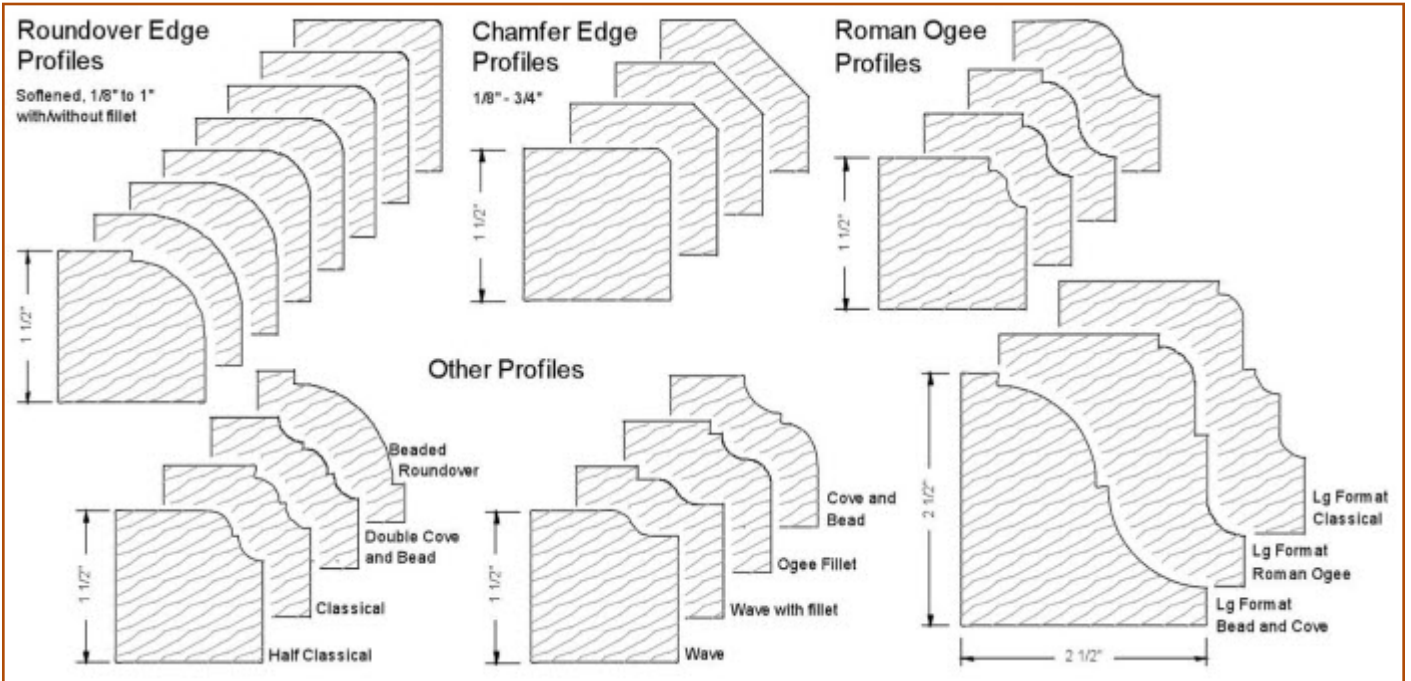
Edge Grain Construction

These tops are constructed using strips cut from wider boards which are then placed on edge and joined together. Mostly vertical (straight) grain lines are visible along the length of the wood.

Edge grain construction makes a hard and stable surface for island and counter tops. It is also a cost-effective alternative to end grain construction for chopping blocks.





















Edge grain tops may be constructed using continuous strips or randomly jointed strips as shown in this photo.







There are numerous options available for styling the edges of your solid wood kitchen countertop, island top, or butcher block. Some of the most common designs are shown below. Custom profiles are also available.

<p>Softened Edge</p>  <p>Edge Grain Sipo Mahogany</p>	<p>Roundover with Fillet</p>  <p>Edge Grain Hard Maple</p>	<p>Roundover 1/4"</p>  <p>Edge Grain Cherry</p>	<p>Roundover - 1/2"</p>  <p>Face Grain Tigerwood</p>
<p>Chamfer</p>  <p>Face Grain Wenge</p>	<p>Ogee Fillet</p>  <p>Edge Grain Mesquite</p>	<p>Wave</p>  <p>Edge Grain Jatoba</p>	<p>Wave with Fillet</p>  <p>Edge Grain Walnut</p>
<p>Roman Ogee - Small</p>  <p>Edge Grain Cherry</p>	<p>Roman Ogee - Medium</p>  <p>Face Grain Afrosia</p>	<p>Roman Ogee - Large</p>  <p>Edge Grain Cherry</p>	<p>Bell Curve - Medium</p>  <p>Edge Grain Lyptus</p>
<p>Bell Curve - Large</p>  <p>Face Grain Cherry</p>	<p>Half Classical</p>  <p>Edge Grain Lyptus</p>	<p>Classical</p>  <p>Edge Grain African Mahogany</p>	<p>Cove and Bead</p>  <p>Edge Grain Mesquite</p>
<p>Double Cove and Bead</p>  <p>Edge Grain Jatoba</p>	<p>Lg Format Roman Ogee</p>  <p>Edge Grain Teak</p>	<p>Lg Format Classical</p>  <p>End Grain Hard Maple</p>	<p>Lg Format Bead & Cove</p>  <p>Edge Grain Burmese Teak</p>

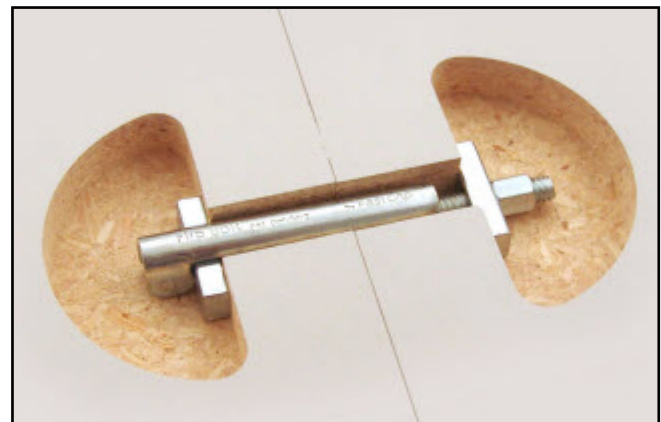
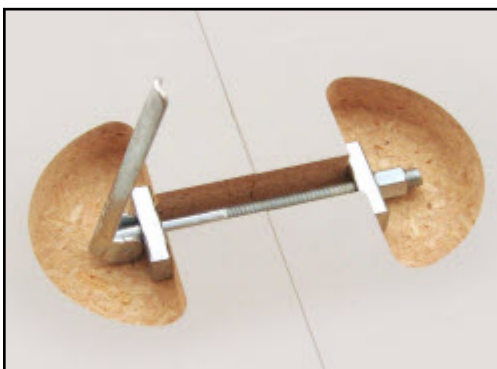
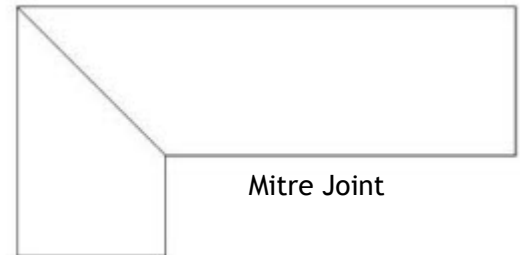
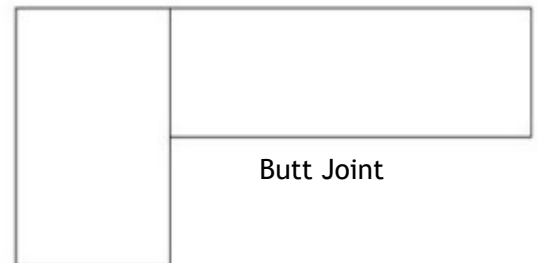


Joints are used to create 'L', 'U', 'C', and other shapes in wood counter tops.

Every joint is custom fitted at the factory to insure a durable and tight seam.

Joints are secured with FlipBolt hardware which is installed on the underside of the countertops being joined.

The FlipBolt is a "tool-less" connector. Simply hand tighten the nut, then flip the lever down.





Wood countertops work well with all types of sinks. We recommend using a water-proof finish, such as Waterlox, when a sink is integrated into the countertop.

1-1/2" thick Texas Walnut Countertop
Softened edge profile
Wane edge backsplash
Antique drop-in sink



1-1/2" Thick Mesquite Island Top
Edge Grain Construction
Randomly jointed strips
Softened edge profile
Farm sink



1-1/2" Thick Jatoba Island Top
Edge Grain Construction
Softened edge profile
Undermount sink



Hand Carved Trash Lid



Hand carved trash lids are practical and truly complete the custom look of a wood island top.

Stainless Steel Grids



Stainless steel grids serve as a built-in hot plate on your wood top. They extend about 1/4" above the top and are removable.

Granite / Marble Insert



These inserts can serve as a built-in surface for rolling pie crusts, kneading bread dough, and other baking functions.

Sloping Drain Board



Integrated sloping drain boards help to ensure that moisture does not collect on your counter top.

Inset Chopping Block



Chopping blocks can be built-in or removable and provide a specific work area on your wood top.

Integrated Knife Block



Integrated knife blocks are attached to the side of a wood top and can be customized to fit your specific needs.

Integrated Knife Slots



Integrated knife slots keep your knives within reach. Knife ends drop inside the cabinet.

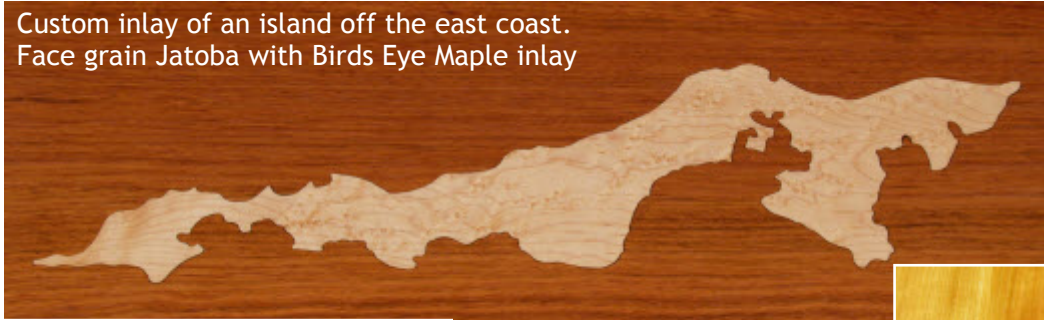
Removable Knife Block



Removable knife blocks drop inside the cabinet and provide protected storage for your knives.



Custom inlay of an island off the east coast.
Face grain Jatoba with Birds Eye Maple inlay



Custom Inlays



Walnut Star inlay on edge grain Pecan.

Walnut coast guard inlays on edge grain cherry with colored resin fills.



Do you have special requirements? We are experts at customization and will work with you to make your top truly unique.



Custom fills

Crushed turquoise fill on face grain mesquite.



The type of finish you choose will depend on how you plan to use your kitchen countertop, island top or butcher block. **All wood top finishes by DeVos Custom Woodworking have ingredients that are safe for food contact.** However, countertops that are used as cutting surfaces are finished differently from countertops that need to be waterproof, scratch-resistant and heat-resistant.

Waterlox® (Recommended as a permanent finish, not to be used as a cutting surface)

Waterlox® is a tung oil-based permanent finish that will stand up to hard daily use. It is ideal for countertops (especially those around sinks and stoves), island tops, bar tops and tabletops. It's tough, hard, and food safe. Additionally, this finish is waterproof, heat- and stain-resistant. It gives a rich, hand-rubbed appearance while enhancing the grain and penetrating and sealing the wood fibers beneath the surface. The finish will not chip, peel, crack or wrinkle. Waterlox® finishes are available in satin, semi-gloss, and high-gloss. (Note: Do not chop on wood tops with this finish; use a cutting board instead.)

All tops that are treated with Waterlox® receive a minimum of four coats on the visible side of the top and three coats on sides that are not visible, though six coats are typical for tops with cut-outs for sinks or cooktops, or for satin-finish tops.

Waterlox® is an excellent finish. We use it on our own kitchen table, island top and all of our cabinets.

Tung Oil/Citrus Finish (Recommended for tops used as cutting surfaces)

We highly recommend the Tung Oil/Citrus finish over the mineral oil finish for tops that will be used as cutting surfaces. Pure tung oil is FDA approved and non-toxic by nature. Citrus solvent, which is 98% orange peel oil and 2% water, is added to tung oil to hasten the drying process and deepen the penetration of the oil into the wood. The oil penetrating into the wood makes the surface resistant to water and chemical damage. Surfaces treated with the Tung Oil/Citrus finish have an overall matte quality while still retaining their natural appearance.

DeVos Custom Woodworking applies four coats of the Tung Oil/Citrus finish to ensure a well-oiled finish. Another advantage of using this finish is that the finish only needs to be renewed about every six months to a year, depending on usage, as opposed to a mineral oil finish that needs monthly attention. (See our Care and Maintenance instructions for more information).

At DeVos Custom Woodworking we do our best to provide safe products as well as information. Tung Oil does come from the nuts of a Tung tree, thus **if you have a severe allergic reaction to nuts, we strongly recommend that you test this product before ordering this finish.**

Mineral Oil

Our food-safe mineral oil finish is used to preserve a wood top that will be used as a cutting surface. The FDA-approved oil we use, unlike vegetable oil, will not become rancid over time. This finish is used less and less since we have started using the more durable Tung Oil/Citrus finish (see above). Mineral oil never dries, and the oil evaporates; therefore, it is important to remember to oil it frequently - at least monthly - to keep the wood from cracking and splitting. This finish gives a "dry", natural look to the wood. (See our Care and Maintenance instructions for more information).

Wood is a natural material that is subject to changes in moisture and temperature. In other words, it moves and changes ever so slightly when exposed to humidity, heat or cold. Properly sealed and maintained wood tops are durable, beautiful and easy to use, but it is important to carefully follow the installation and care and maintenance instructions for your specific type of finish. See “Finishes” for more information on the characteristics of each finish.

Waterlox®

- Wash your top with mild soap and water, and then rinse. Disinfect with a weak solution of vinegar and water in a spray bottle, if desired. Be sure to dry the top thoroughly.
- Do not chop directly on this surface. This finish is safe for contact with food, but use a cutting board to protect your surface from knife marks.
- Waterlox® is waterproof and heat- and stain-resistant for a tough, hard finish. Be sure to reapply the finish to any areas that are modified or cut during installation.

Tung Oil/Citrus Finish

- Scrape off any heavy food particles. Wash your top with mild soap and water, and then rinse. Disinfect with a weak solution of vinegar and water in a spray bottle, if desired. Be sure to dry the top thoroughly. Cutting boards should be stored resting on a side, not flat.
- Since the Tung Oil/Citrus finish penetrates into the wood, the finish can last as long as 3-6 months or more. Simply dribbling a few drops of water onto the surface of the wood top will tell you whether it is time to reapply the finish. If the water beads up, the top is still protected; if the water soaks into the surface, it's time to renew your finish. To renew your finish, repair any gouges or cuts by sanding lightly, then clean the surface thoroughly, dry it, and then apply a thin layer of the Tung Oil/Citrus finish to all exposed surfaces with a sponge or brush. Let the finish soak into the wood for 45 minutes, then take a disposable sanding pad and sand the wet surface thoroughly. Take a clean rag and wipe off every bit of the remaining finish. Take another clean rag, and using plenty of elbow grease, rub the surface until all of the finish is completely rubbed into the wood. Let the wood top set overnight before using.
- This finish is water- and stain-resistant as long as the surface is maintained properly. Be sure to reapply the finish to any areas that are modified or cut during installation.

Mineral Oil Finish

- Scrape off any heavy food particles. Wash your top with mild soap and water, and then rinse. Disinfect with a weak solution of vinegar and water in a spray bottle, if desired. Be sure to dry the top thoroughly. Cutting boards should be stored resting on a side, not flat.
- **Oiling your top on a regular basis is a must.** All sides, including the bottom, should be oiled once a week for the first 4 weeks, then once a month thereafter. Re-oil the surfaces by applying a thin layer of oil, letting it sit for 30 minutes to sink into the wood, and then wiping off the excess. Repair any gouges or deep cuts by sanding lightly. Then clean and re-oil the surface as before.
- Do not expose the top to excessive heat, cold or moisture. Do not cut, drill or change your top in any way without re-oiling all exposed surfaces thoroughly. If liquids are left standing on the surface for long periods of time, they can stain the wood and cause it to swell.