

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 wood's 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 the 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 worktop 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 hollowing the worktop and removing any coloured oil.
- Wipe 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.
- Wipe/polish the top and edges of the worktop, with a clean, dry, lint-free cloth.
- Repeat after two hours if the wood does not appear saturated.
- The worktop is ready to be used 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.

All suppliers have their own cleaning and maintenance recommendations. If you want guidance from a specific supplier, we recommend visiting their website for exact instructions.

Here we have summarized the general recommendations for the various sink materials:

Steel sinks - cleaning:

To keep your steel sink clean, we recommend the following:

- Clean the sink daily, with a brush and washing-up detergent - rinse with clean water and wipe with a dry cloth. This will prevent limescale from building up in the sink.
- Beware of limescale as it can bind dirt and discolouration. Limescale can be removed with a mixture of household vinegar (5%) and water (1:10) or a standard descaler (soak for 3 minutes) - always remember to rinse thoroughly and wipe with a dry cloth. Many sink suppliers offer their own cleaning and care products - check their websites for recommendations.
- Pay extra attention to limescale build-up if you have a 'boil' tap, as limescale is more likely to precipitate and settle on the surface as the water heats up. To avoid this, wipe down the sink daily and descale it regularly.
- Avoid constant exposure to boiling water in the same place on the surface of the sink, as limescale will build up in that area. If the boiling tap is used for scalding or cleaning, it is recommended to place a pot or similar in the bottom of the sink.
- Remove persistent grease or dirt with a soft sponge and a common cleaning agent. Always remember to clean in the grinding direction of the steel and rinse thoroughly after cleaning.

Steel sinks – care:

- From time to time, a stainless-steel polish may be required to restore the sink to its original appearance. Look for polishes on sink suppliers' websites.

Avoid the following:

- Abrasives: Never use scouring powder, steel wool, steel sponges or other abrasive cleaners.
- Detergents containing chlorine.

Rinse and wipe immediately if contact with acidic foods such as juice, tea, mustard, alcohol or mayonnaise.

If rust stains appear, it's not the sink itself that's corroding. It's usually caused by rust particles from other objects such as tins, kitchen utensils and cookware. Use a damp cloth and a common detergent to remove them.

Steel sinks with PVD-Coating - cleaning:

To keep your steel sink clean, we recommend the following:

- Clean the sink daily, with a brush and washing-up detergent - rinse with clean water and wipe with a dry cloth. This will prevent limescale from building up in the sink.
- Beware of limescale as it can bind dirt and discolouration. Limescale can be removed with a mixture of household vinegar (5%) and water (1:10) - always remember to rinse thoroughly and wipe with a dry cloth. Many sink suppliers offer their own cleaning and care products - check their websites for recommendations.
- Pay extra attention to limescale build-up if you have a 'boil' tap, as limescale is more likely to precipitate and settle on the surface as the water heats up. To avoid this, wipe down the sink daily and descale it regularly.
- Avoid constant exposure to boiling water in the same place on the surface of the sink – as it can discolour the coating of the sink. If the boiling tap is used for scalding or cleaning, it is recommended to place a pot or similar in the bottom of the sink.

Avoid the following:

- Harsh chemicals; avoid cleaning agents containing strong acids or alkalis, such as drain cleaners, oven cleaners, Cillit BANG and bleach.
- Abrasives: Never use scouring powder, steel wool, or other abrasive cleaners.
- Intense heat: Do not place very hot cookware directly in the sink as this can cause cosmetic damage to the surface.

Rinse and wipe immediately if contact with chemicals, strong alkaline, acidic or chlorinated detergents. The same goes for food, especially highly acidic food, which should not be left in the sink.

Contact with the above can damage the surface permanently.

Be aware that the sink coating can be damaged by sharp objects.

A damaged PVD surface cannot be repaired or restored.

Composite sinks – cleaning (Christadur, Cristalite, Fragranit, Silgranit):

To keep your composite sink clean, we recommend the following:

- Clean the sink daily, with a brush and washing-up detergent - rinse with clean water and wipe with a dry cloth. This will prevent limescale from building up in the sink.
- Beware of limescale as it can bind dirt and discolouration. Limescale can be removed with a mixture of household vinegar (5%) and water (1:10) - always remember to rinse thoroughly and wipe with a dry cloth. Many sink suppliers offer their own cleaning and care products - check their websites for recommendations.
- Pay extra attention to limescale build-up if you have a 'boil' tap, as limescale is more likely to precipitate and settle on the surface as the water heats up. To avoid this, wipe down the sink daily and descale it regularly.
- Avoid constant exposure to boiling water in the same place on the surface of the sink – as it can damage the sink. If the boiling tap is used for scalding or cleaning, it is recommended to place a pot or similar in the bottom of the sink.
- Rinse and wipe immediately if contact with acidic foods such as juice, tea, mustard, alcohol or mayonnaise. Remove persistent grease or dirt, by gently rubbing with the rough side of a dishwashing sponge and a common cleaning agent. Metal marks can be removed by gently rubbing with a soft, wet sponge applied a little oil. Remember to clean afterwards.

Composite sinks - care (Cristadur, Cristalite, Fragranit, Silgranit):

- It is recommended that the sink is impregnated with wax or a special product from the sink supplier, to maintain the beautiful finish - check the supplier's website for recommendations.

Avoid the following:

- Harsh chemicals; avoid cleaning agents containing strong acids or alkalis, such as drain cleaners, oven cleaners, Cillit BANG and bleach.
- Abrasives: Never use scouring powder, steel wool, or other abrasive cleaners.
- Solvents: avoid solvents such as acetone or turpentine as they can damage the material.
- Intense heat: Do not place very hot cookware directly in the sink.

Rinse and wipe immediately if contact with chemicals, solvents, strong alkaline, acidic or chlorinated detergents.

Be aware that hard impacts or sharp objects can damage/crack the sink.

Ceramic-porcelain sinks – cleaning:

To keep your ceramic-porcelain sink clean, we recommend the following:

- Clean the sink daily, with a brush and washing-up detergent - rinse with clean water and wipe with a dry cloth. This will prevent limescale from building up in the sink.
- Beware of limescale as it can bind dirt and discolouration. Limescale can be removed with a mixture of household vinegar (5%) and water (1:10) or a standard descaler - always remember to rinse thoroughly and wipe with a dry cloth. Many sink suppliers offer their own cleaning and care products - check their websites for recommendations.
- Pay extra attention to limescale build-up if you have a 'boil' tap, as limescale is more likely to precipitate and settle on the surface as the water heats up. To avoid this, wipe down the sink daily and descale it regularly.
- Avoid constant exposure to boiling water in the same place on the surface of the sink as limescale will build up in that area. If the boiling tap is used for scalding or cleaning, it is recommended to place a pot or similar in the bottom of the sink.
- Rinse and wipe immediately if contact with acidic foods such as juice, tea, mustard, alcohol or mayonnaise. Remove persistent grease or dirt, by gently rubbing with the rough side of a dishwashing sponge and a common cleaning agent. Metal marks can be removed by gently rubbing with a soft, wet sponge applied a little oil. Remember to clean afterwards.

Avoid the following:

- Harsh chemicals; avoid cleaning agents containing strong acids or alkalis, such as drain cleaners, oven cleaners, Cillit BANG and bleach.
- Abrasives: Never use scouring powder, steel wool, or other abrasive cleaners.

Rinse and wipe immediately if contact with chemicals, strong alkaline, acidic or chlorinated detergents.

Solid brass / Bronzed brass sinks – cleaning:

To keep your brass sink clean, we recommend the following:

- Clean the sink several times a day, by wiping it with a wrung-out or dry cloth. If the sink is particularly dirty, you can clean it with an ordinary soft sponge and a little detergent. Remember to rinse thoroughly and wipe with a dry cloth, to avoid limescale deposits.
- Beware of limescale as it can bind dirt and discolouration. Limescale on a solid brass sink (**NOT BRONZED BRASS!!**) can be removed with a mixture of household vinegar (5%) and water (1:9) on a cloth – never leave the mixture to soak – always remember to rinse thoroughly and wipe with a dry cloth. Many suppliers offer their own cleaning and care products - check their websites for recommendations.

- Pay extra attention to limescale build-up if you have a 'boil' tap, as limescale is more likely to precipitate and settle on the surface as the water heats up. To avoid this, wiping down the sink several times a day is recommended.
- Avoid constant exposure to boiling water in the same place on the surface of the sink, as limescale will build up in that area. If the boiling tap is used for scalding or cleaning, it is recommended to place a pot or similar in the bottom of the sink.
- Rinse and wipe immediately if contact with acidic foods such as juice, tea, mustard, alcohol or mayonnaise.

Solid brass – care:

- Solid brass sinks will patinate over time. It is partly possible to repolish the product with a special product - check the supplier's website for recommendations - however, the patina will start again immediately.

Solid bronzed brass – care:

- Bronzing is an oxidation- and surface treatment on solid brass. The bronzed surface will immediately begin to patinate, and the bronzing will clearly show signs of touch and wear. Especially in areas where the product is used the most, natural brass will reappear. Each product will have its own unique look and an antique look. The sink can be impregnated with wax, but this will not prevent patination.

Avoid the following:

- Harsh chemicals; avoid cleaning agents containing strong acids or alkalis, such as drain cleaners, oven cleaners, Cillit BANG and bleach.
- Abrasives: Never use scouring powder, steel wool, or other abrasive cleaners.
- Intense heat: Do not place very hot cookware directly in the sink.

Rinse and wipe immediately if contact with chemicals, strong alkaline, acidic or chlorinated detergents. The same goes for food, especially highly acidic food, which should not be left in the sink. Contact with the above can damage the surface permanently.

A damaged bronzed brass sink cannot be repaired or restored.

Porcelain sinks – cleaning:

To keep your porcelain sink clean, we recommend the following:

- 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. This will prevent limescale from building up in the sink.
- Beware of limescale as it can bind dirt and discolouration. Limescale can be removed with household vinegar (5 %). Apply a bit to a cloth and rub the stain. Remember to clean afterwards.
- Remove stains with ordinary citric or tartaric acid. Put a bit on a damp cloth and rub the stain. Remember to clean afterwards.

Avoid the following:

- Abrasives: Never use scouring powder, steel wool, or other abrasive cleaners.

Enamel sinks - cleaning:

To keep your enamel sink clean, we recommend the following:

- 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. This will prevent limescale from building up in the sink.

- Beware of limescale as it can bind dirt and discolouration. Limescale can be removed with household vinegar (5 %). Apply a bit to a cloth and rub the stain. Remember to clean afterwards.
- Remove discolouration with equal parts bleach and water. Put some on a cloth and rub on the stain. Remember to clean afterwards.

Avoid the following:

- Abrasives: Never use scouring powder, steel wool, or other abrasive cleaners.