

## *Care & Cleaning* - **Varnish**

### **Daily Cleaning**

To clean your countertop we recommend using Simple Green all purpose cleaner. Do not use bleach or other harsh cleaner.

### **Maintenance**

No ongoing maintenance is required. To cover small scratches use tung-oil or Howard Brand Restore A Finish in the appropriate color.

### **What Not To Do**

Do not set hot pan directly on the surface. Be careful taking lids off cooking pots and setting them on the surface. The hot steam can damage the finish.

Do not scrub with harsh abrasives like Scotch Bright cleaning pads or Comet.

Do not place or use harsh chemicals on the surface.

Do not use steel wool on the surface. Small pieces can get into the pores and rust.

Use common sense when cutting on the surface. If you purchased the countertop as a food preparation area then use it as one with no fear of cut marks. If you did not purchase it for food preparation you may not want to chop directly on the surface as it will leave marks.

Now that you're up to speed on your new wood countertop sit back and relax, your new kitchen or bathroom is probably just about done. Enjoy, you deserve it.

