



MINIMAAL EN MOOI
HOUTWERKE



Countertop Maintenance & Care Guideline

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INTRODUCTION

Wooden countertops are a beautiful and durable addition to any space.

Wooden countertops add warmth and elegance to any space.

Proper maintenance ensures their longevity and keeps them looking pristine.

This guide provides step-by-step instructions for caring for your Woodoc 10, Woodoc 20, and Woodoc Water-Borne finishes, along with essential do's and don'ts.



GENERAL CLEANING INSTRUCTIONS (ALL FINISHES)

Daily Cleaning:

- Use a soft, dry microfiber cloth to effectively trap and remove dust and debris without scratching the surface.
- For sticky residues or spills, dampen the cloth with warm water and wipe gently.
- Avoid harsh cleaners like bleach or abrasives, as they can damage the finish and strip protective layers.

Deep Spill Cleaning:

- For stubborn spills, mix a solution of a few drops of mild, pH-neutral dish soap in warm water.
- Use a soft sponge or cloth to clean the area and immediately wipe it dry with a clean towel.
- Avoid soaking the surface to prevent water absorption.

Drying:

- After any cleaning, ensure the countertop is completely dry to prevent moisture damage, such as swelling or warping of the wood.
- Use a lint-free towel to blot dry the surface thoroughly.

Weekly Care:

- Dust the surface regularly with a soft cloth to prevent buildup of dirt or grime.
- Wipe down the countertop with a damp cloth and mild soap to refresh its appearance and remove light grime.
- Polish the surface lightly with a dedicated wood-care product like Nova 37 Cutting Board and Butcher Block Oil to enhance its natural luster.
- Use a soft, dry cloth to remove dust and debris from the surface.
- Wipe up spills immediately with a damp cloth to prevent staining.
- Avoid harsh cleaners like bleach or abrasives, as they can damage the finish.





OILING INSTRUCTIONS (ALL FINISHES)

- Regularly oil the countertop to maintain its hydration and enhance the wood's natural beauty.
- Use a food-safe cutting board oil Like NOVA 37 Cutting board and Butcher block countertop oil or food grade mineral oil.
- Apply oil evenly using a clean, lint-free cloth and allow it to soak in for 15-20 minutes.
- Wipe off excess oil with a dry cloth and let the surface cure for several hours before use.
- Oiling is especially important in drier seasons or when the wood appears dull or dry.
- Polish the surface lightly with a dedicated wood-care product to enhance its natural luster if applicable.

An Important note on Woodoc Deep Penetrating Furniture Wax:

Woodoc Deep Penetrating Furniture Wax is non-toxic once dry, making it safe for use on interior wooden surfaces, including furniture and woodwork.

However, for surfaces that come into direct contact with food, such as countertops or cutting boards, it's advisable to use a finish specifically labeled as food-safe.

While Woodoc Deep Penetrating Furniture Wax is excellent for nourishing and protecting wood, it may not provide the same level of protection as a sealer coating or finish.

Therefore, for kitchen countertops, using a food-safe oil or sealer designed for surfaces in contact with food is recommended.





WOODOC 10 (VELVET FINISH)

Features and Benefits:

- Provides a smooth, velvet finish ideal for a natural look.
- Enhances the wood's natural grain while providing a protective barrier.

Resistance Properties:

- **Water Resistance:** Protects against moisture exposure, suitable for wet areas.
- **Alcohol Resistance:** Resistant to alcohol spills, preserving the wood's integrity.
- **Heat Resistance:** Withstands heat up to 180°C, reducing damage from hot objects, ideal for kitchen environments..
- **Stain Resistance:** Prevents staining from household substances.
- **Scratch Resistance:** Minimizes surface damage from daily use.

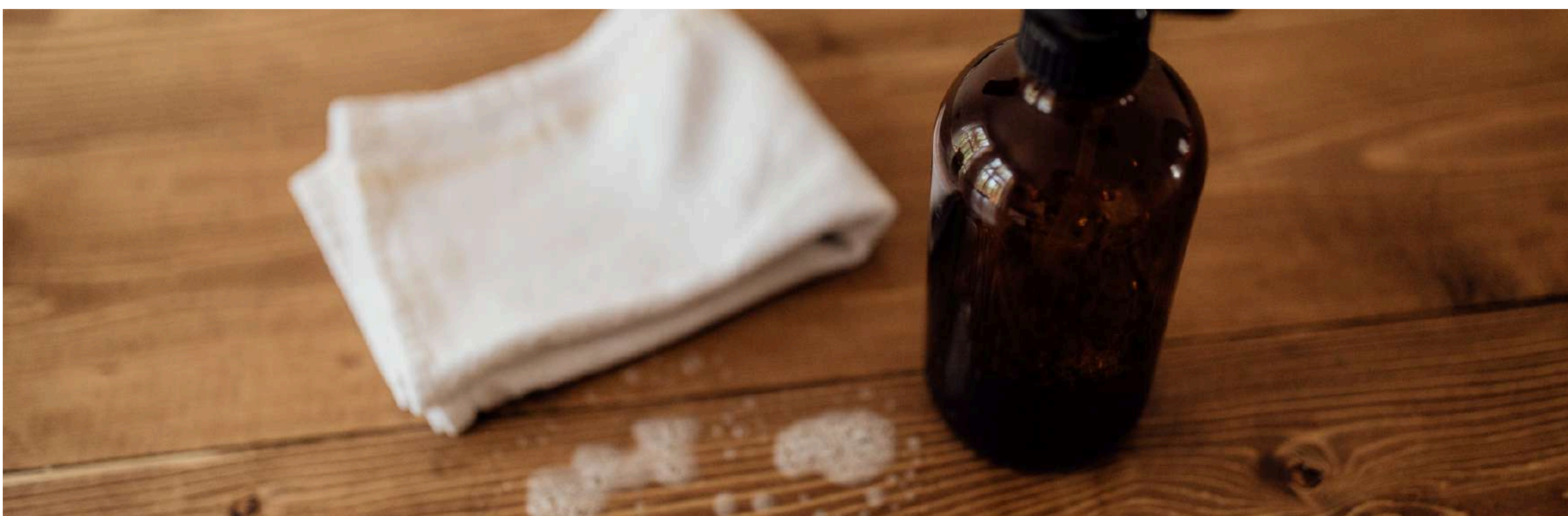
Maintenance:

- Inspect the finish monthly for dryness or dullness.
- Apply a thin layer of Nova 37 Cutting Board and Butcher Block Oil to rejuvenate the sheen.
- In drier seasons, apply a food-safe cutting board oil like Nova 37 Cutting Board and Butcher Block Oil weekly to maintain moisture balance.

Repair:

- Lightly sand scratches with fine steel wool or sandpaper (grit >220).
- Reapply Woodoc 10 as per the original application instructions.





WOODOC 20 (HIGH GLOSS FINISH)

Features and Benefits:

- Provides a durable, high-gloss finish that enhances the richness of the wood.
- Ideal for achieving a polished, luxurious look.

Resistance Properties:

- Water Resistance: Protects against moisture in high-traffic areas.
- Alcohol Resistance: Resistant to spills from alcoholic beverages.
- Heat Resistance: Withstands heat up to 180°C, ideal for kitchen environments.
- Stain Resistance: Shields against common household stains.
- Scratch Resistance: Ensures long-term surface protection.

Maintenance:

- Wipe regularly with a damp cloth to maintain the glossy appearance.
- Use a soft microfiber cloth for buffing to restore shine.
- Avoid placing heavy objects or dragging items across the surface to prevent scratches.
- Apply a thin layer of Nova 37 Cutting Board and Butcher Block Oil to rejuvenate the sheen.
- In drier seasons, apply a food-safe cutting board oil like Nova 37 Cutting Board and Butcher Block Oil weekly to maintain moisture balance.

Repair:

- For minor scratches, polish with a high-quality furniture polish.
- Reapply Woodoc 20 if deeper damage occurs, following sanding and cleaning.





WOODOC WATER-BORNE MATT FINISH

Features and Benefits:

- Provides a durable, clear matt finish that maintains the natural appearance of the wood.
- Water-based formula is eco-friendly and non-toxic once dry.

Resistance Properties:

- Water Resistance: Excellent protection against water, making it ideal for kitchen use.
- Alcohol Resistance: Prevents damage from alcohol spills.
- Heat Resistance: Withstands everyday kitchen heat and heat-resistant up to 150°C.
- Cold Resistance: Resists damage from cold temperatures.
- Stain Resistance: Shields against common stains for long-term beauty.
- Scratch Resistance: Protects the surface from wear and tear.

Maintenance:

- Clean regularly with a damp cloth and mild soap to prevent buildup.
- Avoid over-saturating the surface with water.
- Reapply the matt finish periodically if wear becomes noticeable.

Repair:

- Sand lightly with fine-grit sandpaper to smooth worn areas.
- Reapply the Water-Borne Matt finish following the product instructions.





WOODOC ULTRA MATT INTERIOR WOOD FINISH

Features and Benefits:

- Maintains the natural appearance of light-colored woods, such as white oak, larch, and maple.
- Provides a nearly invisible, tough finish that is water-resistant, alcohol-resistant, and heat-resistant up to 150°C.
- Perfect for preserving the natural look while offering robust protection.

Resistance Properties:

- Water Resistance: Effective barrier against water exposure.
- Alcohol Resistance: Resists spills, maintaining the wood's natural beauty.
- Heat Resistance: Tolerates heat up to 150°C.
- Scratch Resistance: Minimizes wear from daily use.

Maintenance:

- Dust and clean the surface regularly with a soft cloth to maintain its appearance.
- Use a damp cloth for spot cleaning, ensuring the surface is dried immediately.
- Reapply the finish as needed to maintain its durability and natural look.

Repair:

- For minor blemishes, lightly sand the area with fine-grit sandpaper.
- Follow product instructions to reapply the finish and restore its protective properties.





DO'S AND DON'TS

Do's:

- Use cutting boards for chopping and slicing to avoid scratches.
- Clean spills immediately to prevent staining or warping.
- Use trivets or hot pads under hot pots and pans to avoid heat damage.
- Monitor the humidity level in the room (ideal range: 40-60%) to prevent the wood from drying out or swelling.
- Reapply oil or finish as needed to maintain the countertop's appearance and protection.
- Apply a thin layer of Nova 37 Cutting Board and Butcher Block Oil to rejuvenate the sheen.
- In drier seasons, apply a food-safe cutting board oil like Nova 37 Cutting Board and Butcher Block Oil weekly to maintain moisture balance.

Don'ts:

- Do not use harsh chemicals, bleach, or abrasive cleaners on the surface.
- Avoid soaking the countertop or exposing it to standing water.
- Never place hot cookware directly on the wood.
- Do not leave wet or damp items, like dishcloths, on the surface for extended periods.
- Avoid cutting directly on the countertop to prevent deep scratches and gouges.





TIPS FOR LONGEVITY

- Regular maintenance and prompt care for spills or damage will ensure your countertop remains in excellent condition.
- Avoid excessive exposure to sunlight, which can cause fading or discoloration over time.
- Keep the countertop surface dry and well-finished for optimal performance.
- Frequent oiling with a food-safe oil like Nova 37 Cutting Board and Butcher Block Oil or appropriate finish is crucial for maintaining the wood's resilience and beauty. Adjust care based on the finish type to keep the countertop protected and hydrated.

For additional questions or support, contact us at:

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