



## Cleaning and Caring for your Wooden Worktop

Solid wood worktops are popular choices for kitchens. While they need more maintenance than other surfaces, keeping them in shape doesn't need to be a chore.

One of the biggest advantages of wooden surfaces is that they are naturally antibacterial. Almost 100% of bacteria on wooden surfaces are quickly killed off, so you only need to use simple cleaning practices to keep them hygienic.

### Daily worktop cleaning

After use, wipe your wooden work surface with a damp cloth to get rid of crumbs and spillages. Use a soft cloth and warm soapy water rather than general detergents as these will attack the oil protecting the surface. Also avoid abrasive sponges as they can damage the finish. Afterwards, give the worktop another wipe with a dry cloth or kitchen roll to remove excess water from the surface.

### Weekly worktop cleaning

Each week, treat your wooden worktop to a more rigorous clean to remove accumulated grime and maintain the natural lustre of the wood grain.

### Wooden worktops can last for years if you take good care of them by:

**Regularly oiling the surface:** two to three times a year, treat your wooden counter to a quick sand and a fresh coat of oil to protect the finish from ingress of moisture. Sink areas will need re-oiling more regularly than the rest of the worktop. You will know it's time to oil them when the wood starts looking particularly dull and dry.

**Avoiding water damage:** Dry spills promptly and keep water away from joins or edges to prevent damage to the porous surface. Pay particular attention to the area around the sink, taking care not to let water stand on the surface and drying items promptly.

USE HEAT-PROOF MATS:  
AVOID BURN MARKS BY  
PLACING POTS OR BAKING  
TRAYS FRESH FROM THE OVEN  
ON A TRIVET, MAT OR  
WORKTOP SAVER INSTEAD OF  
DIRECTLY ON THE WOOD.

MANUFACTURERS OFFER  
CLEANING AND AFTERCARE  
PRODUCTS THAT ARE  
DESIGNED TO WORK WITH  
THEIR OILS. WE RECOMMEND  
USING THESE WHERE  
POSSIBLE.

ALWAYS AVOID CUTTING OR  
CHOPPING DIRECTLY ON THE  
WORKTOP. ALWAYS USE A  
PROTECTIVE MAT (WORKTOP  
SAVER). REPAIR SCRATCHES  
USING A FILLER.

DO NOT LEAVE ANYTHING  
WET ON THE SURFACE; FOR  
EXAMPLE DAMP CLOTHS AND  
SPONGES.

**PLEASE DO NOT DESTROY OR THROW AWAY THIS LEAFLET, KEEP FOR FUTURE REFERENCE**