

## **CLEANING & CARE**

## FOR DURAKRYL 102® FINISHED TOPS

Wood Welded® Butcher Block countertops, islands, commercial foodservice table tops, furniture and bench tops come standard with satin Durakryl 102 finish. This highly durable, food-safe finish—developed to be virtually maintenance free—does not need to be rejuvenated like tops finished with mineral oil.

For cleaning, wipe down the top with warm, soapy water. The top should then be dried with a rag or towel to ensure that no water remains standing on the surface. Most normal household cleaners, like Windex or Formula 409, can also be used to clean the top.\*

If the top should stain—as a result of red wine, for example—most can be easily removed with fingernail polish remover or chlorine bleach, with no damage to the finish.

\*Exceptions: Do not use ammonia-based products, as they can cloud the finish. Abrasive cleansers and scouring pads can scratch the top.

- Furniture wax can be applied periodically to bring back some of the luster which may be lost over the years.
- While Durakryl 102 is an exceptional finish, both from an environmental and a durability standpoint, NO finish is waterproof. If the top is to be kept pristine, treat the top like a piece of furniture.
- In most situations, Durakryl 102 will last for years without further treatment. In time, however, the finish can degrade with continual use or from cutting directly on the surface. This is a normal part of the life cycle. The beauty of solid butcher block is that what living brings in, sandpaper takes out. Wood Welded Butcher Block can be easily refinished with the "Good Stuff" gel urethane wood finish.





**Emmet's Good Stuff Gel Urethane** 

For refinishing raw or unfinished wood surfaces

## **Sizes**

- Quart: (coverage approx. 180 sq. ft.)
- Pint: (coverage approx. 90 sq. ft.)
- Resealable aluminum can
- Non-toxic, food-safe, urethane-based
- Recommended for finishing or refinishing tops
- Easy-to-use cloth application
- · Clear, satin finish