



## Product Information - Q&A

### **CAN WOOD COUNTERTOPS BE USED WITH A RANGE?**

Yes they can. All ranges are designed with the burners far enough away from the countertop surfaces to eliminate the chance of fire damage.

### **IS WOOD OK TO USE AROUND SINKS?**

Yes. We seal our tops to protect them from water damage as well as using water proof wood glues.

### **HOW DURABLE ARE WOOD COUNTERTOPS?**

J. Aaron uses all hardwoods so the surfaces are dense enough to take common kitchen use. Damage such as light scratching and denting should be expected and in fact add to the character.

### **DOES WOOD HARBOR BACTERIA?**

Wood does not harbor bacteria more than natural stone or even man made products like Corian. Most woods are even hostile environments for bacteria, preventing them from being present in any measurable degree.

### **ARE J. AARON WOOD PRODUCTS FOOD SAFE?**

Yes, it is perfectly safe to prepare food on the surface though currently they do not have official NSF certification.

### **CAN I CUT ON THE SURFACE?**

It is not advised to cut on a surface sealed with our varnish top coat but both the Rubio Monocoat and mineral oil finishes can be cut on as long as you don't mind a knife mark here and there.

### **CAN I SET A HOT PAN ON MY COUNTERTOP?**

No. We recommend using a trivet instead. You can damage the finish and/or the wood if the pan is too hot.

### **WHAT'S THE TYPICAL LEAD TIME?**

2-1/2 weeks is pretty typical but it can be more depending on the current work load, size of the order or wood species.



## Designing A Wood Countertop

### STEP 1: Pick A Wood

We work with all kinds of wood from exotic zebra wood and wenge to the standards like white oak and hard maple. They each have their own natural coloring and texture.

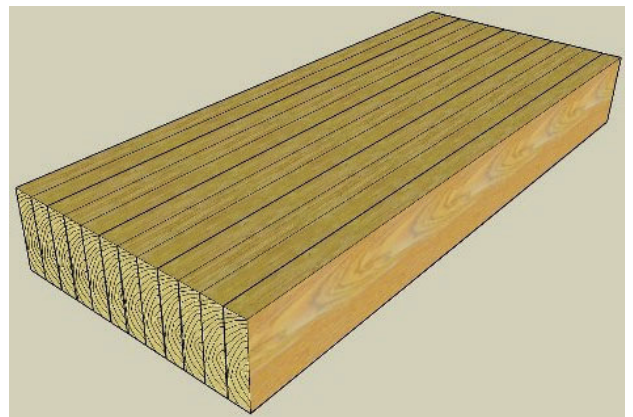
### STEP 2: Choose A Thickness

Thickness options from 1-1/4" up to 5-1/2" are available. When designing a top that's larger a thicker top is usually recommended but it all comes down to preference and budget.

### STEP 3: Pick A Construction Style

**Wide plank style** is chosen to show off the wood's grain and beauty. Plank style refers to a piece of wood that is laid flat. You'll see all the nuances of the wood and the wavy grain patterns. This construction style should not be used as a chopping surface.

**Edge grain** is historically the choice for butcher block food prep but also makes a beautiful countertop surface. In this construction style the wood is laid on its edge, providing a surface with a linear appearance.



## Designing A Wood Countertop

### STEP 5: Pick A Sealer

#### 1. **Rubio Monocoat (Recommended For Kitchen Countertops)**



- 100% VOC free.
- Penetrating oil that protects from the inside.
- Natural look.
- Soft and silky feel.
- Water resistant (works great on tops with sinks).
- Stain resistant.
- Needs re-applied once every 1-2 years depending on use.
- Safe for food contact and light chopping.

#### 2. **Varnish**

- Scratch resistant.
- Extremely water resistant.
- Extremely stain resistant.
- Little to no maintenance required.
- Available in matte and satin sheen.
- Safe for food contact.
- Can not cut on surface.
- Slick, furniture like feel.

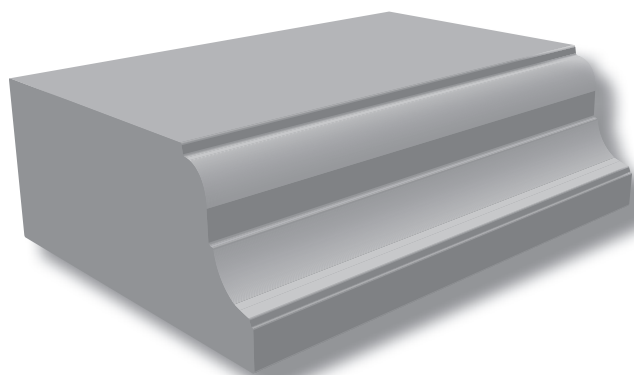
#### 3. **Mineral Oil / Butcher Block Wax**



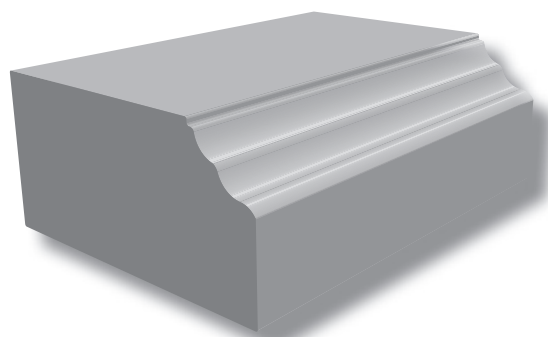
- 100% food safe certified.
- Preserves the wood's natural oils but provides little protection against water or other liquids.
- Ideal for counters designed to be cut on or butcher block tops.
- Not recommended for tops with sinks.
- Not recommended for plank style tops.
- Needs re-applied 5-6 times a year.



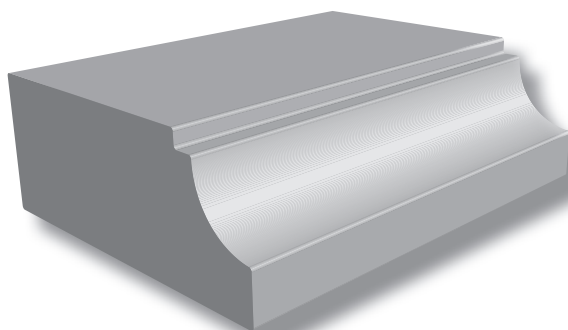
## Edge Profiles – Premium Profiles



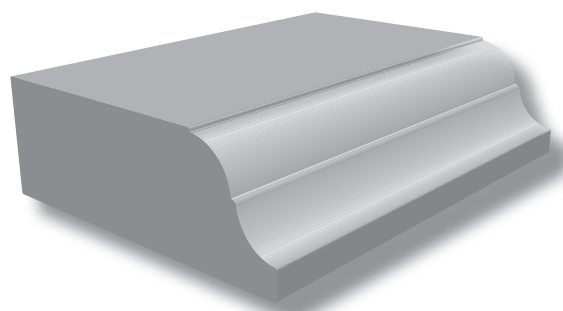
Torino Edge (2-1/4" min thickness required)



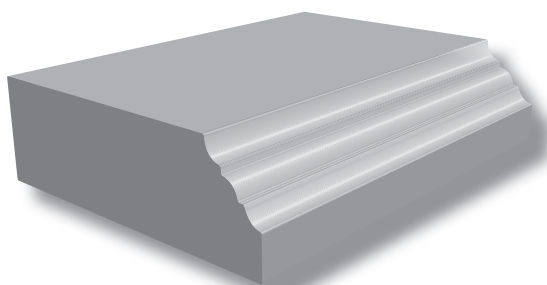
Nagra



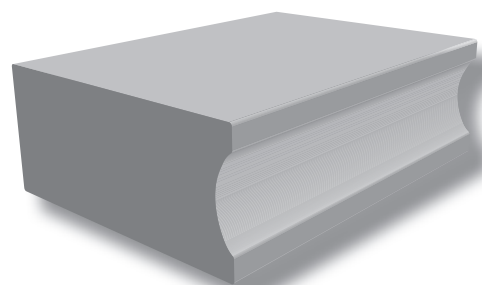
1" Cove With Bead



Arno



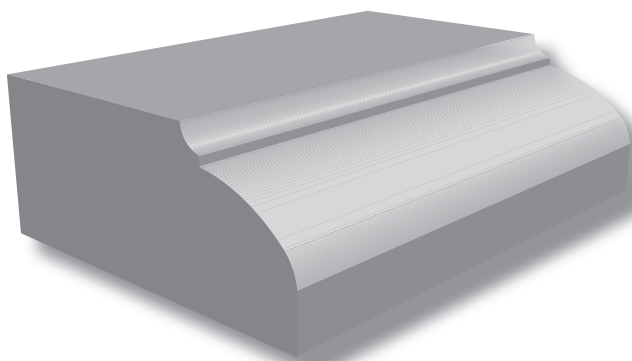
Large French Baroque



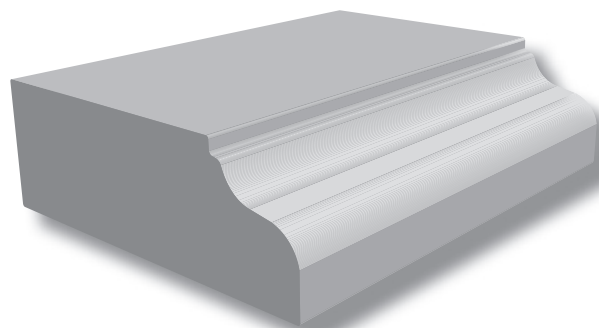
Chambers (2-1/4" min thickness required)



## Edge Profiles – Premium Profiles



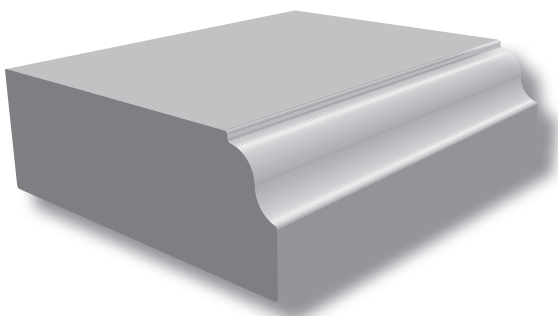
Stepped Double Radius



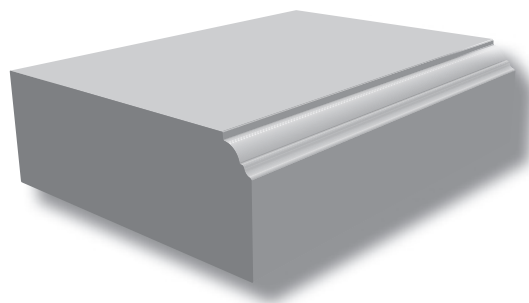
Rustic Step Down

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## Edge Profiles – Standard Ogee Profiles



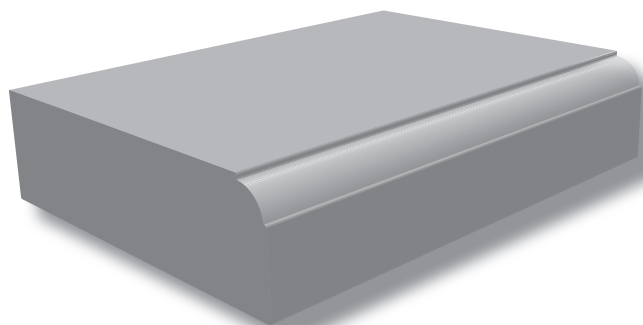
Traditional



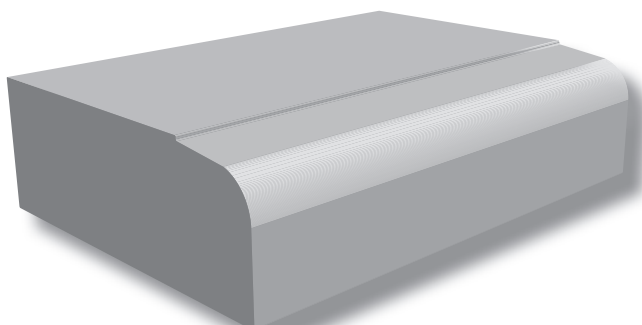
Small French Baroque



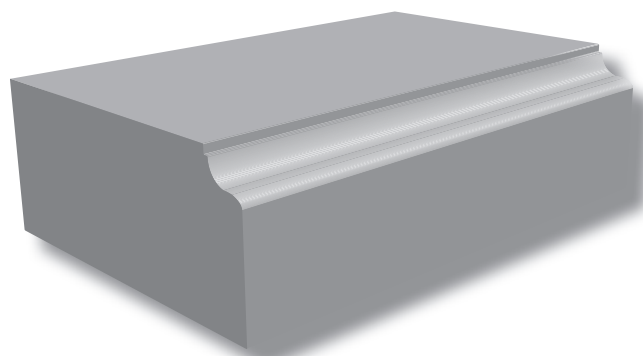
## Edge Profiles – Standard Ogee Profiles



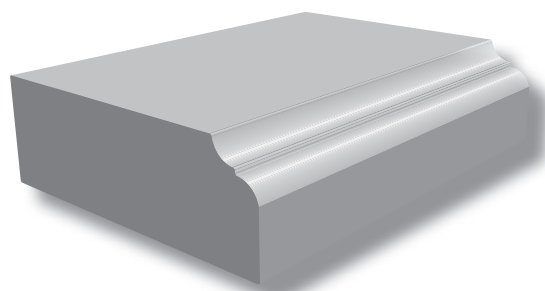
3/8" Double Beaded Round Over



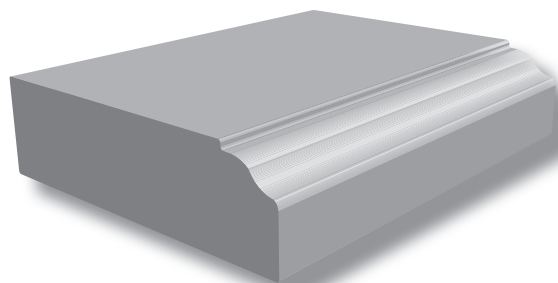
Thumb Nail



Monaco



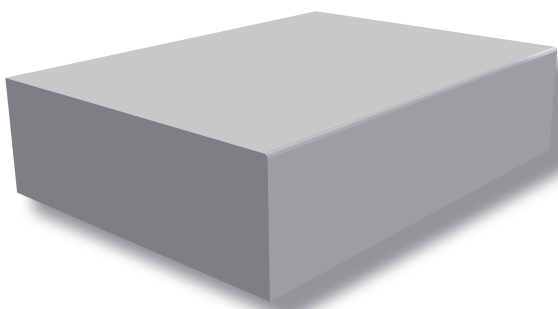
Alpine



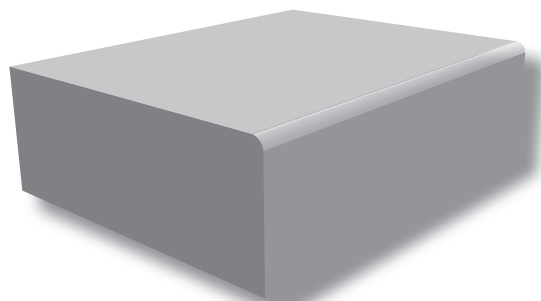
London



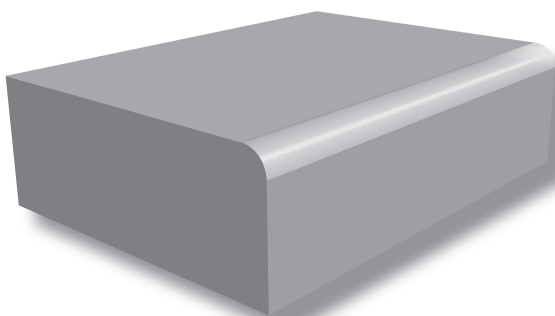
## Edge Profiles – Simple Profiles



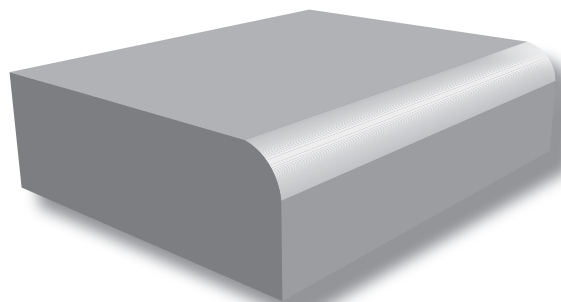
Eased (FREE)



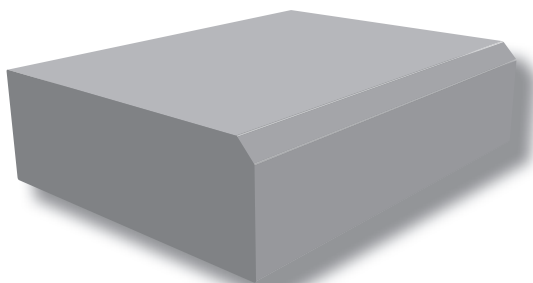
1/4" Round Over



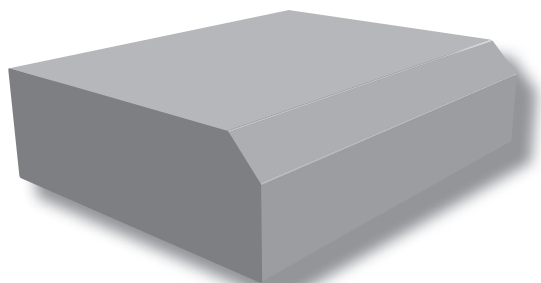
3/8" Round Over



1/2" Round Over



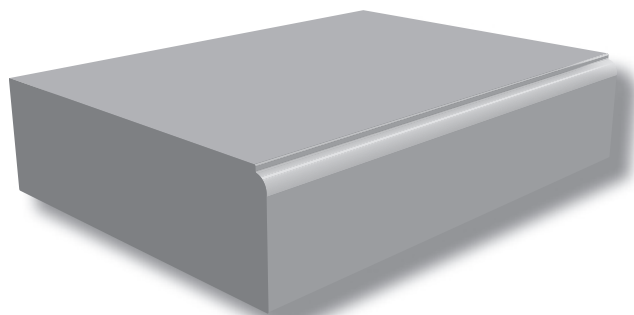
1/4" Bevel



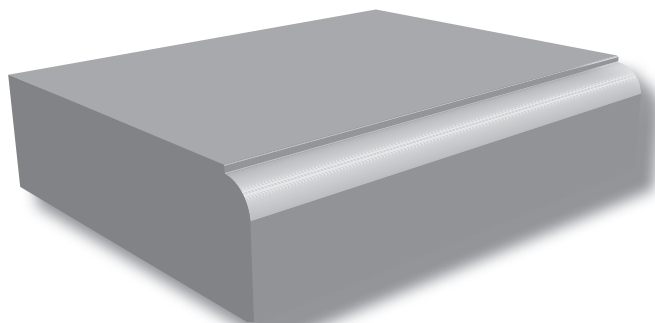
1/2" Bevel



## Edge Profiles – Simple Profiles



1/4" Single Beaded Round Over



3/8" Single Beaded Round Over





## Extra Options

### **Distressing**

We offer distressing on all of our wood countertops giving them an old worn look.

### **In-Counter Knife Slots**

In-counter knife slots are great for tops designed to be chopped on. It is a custom feature so we can do one long slot, three 12" slots or fifteen 2" slots. Whatever is needed.

### **Custom Color Staining**

We can color match anything you can provide. That being said we need an example to work off of. Many times this is a floor or cabinet door sample. It needs to be wood not stone or plastic.

### **In-Counter Steel Support Bars**

Great for designs that work better without external support like a bracket. It is a 2" x 1" piece of "U" channel steel embedded into the bottom of the counter. It offers all the support a bracket would with a cleaner look.

### **Drain Channels and Drain Boards**

Drain channels and drain boards add extra functionality without taking away from usable countertop surface. Easy to clean and a great addition to any counter with an under-mount sink or farmhouse sink.

### **Hand Planing**

Hand planing makes for a surface full of texture and charm.

### **In-Counter Trivet**

Stainless steel set down rods act as a trivet by keeping hot pots and pans off the wood surface. They rest in grooves and easily lift out for cleaning. Perfect for areas next to a range or oven.

### **Bread Board Ends**

Breadboard ends are boards attached to the end of a wood panel via tenons. It's an old fashion way of making table tops and adds a retro look to kitchen island tops.

