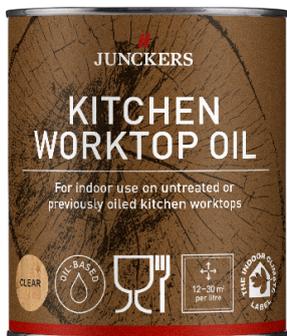


KITCHEN WORKTOP OIL PRODUCT INFORMATION



GENERAL DESCRIPTION

Indoor oil product for priming and oiling of untreated or sanded kitchen worktops made of wood.

The oil adds a water- and dirt-repellent surface to the wood.

Kitchen Worktop Oil complies with the EU framework regulation 1935/2004, which specifies requirements for food contact. This means that the oil can be used for kitchen worktops, chopping boards and other wooden tools that come into contact with food.

Kitchen Worktop Oil has received the Danish Indoor Climate Labelling and has therefore undergone extensive emission and odour tests. This ensures that there are no chemical substances in the oil which adversely affect the air quality in the room.

For professional and private use.

PRODUCT DESCRIPTION

Product:

Curing urethane oil.

Package size:

Clear: ¾ litre.

Appearance:

A clear oil adds a deep, warm glow to the wood.

Risk of self-ignition:

Cloths etc. used to apply the product can self-ignite. Place used cloths in an airtight and non-flammable container (e.g. a jam jar or a metal can with a lid). Dispose of in accordance with national waste regulations.

TECHNICAL DATA

Coverage per coat:

Light wood species such as beech, ash, oak and pine: 12-15 m² per litre.

Exotic wood species such as nyatoh and merbau: 20-30 m² per litre.

Before application: Shake/stir well before use.

Application tools: Lint-free cloth.

Substrate temperature: Minimum 15 °C.

Dilution: Not recommended.

Drying time at 20 °C and 50 % RH:

16-24 hours before applying the finishing coat of oil.

Ready for use 24 hours after the finishing coat of oil.

Fully cured after 72 hours.

Do not cover the surface until the oil is fully cured. The oil must be fully cured before coming into contact with food.

Cleaning of tools: White spirit.

Storage: Lasts for 2 years if unopened and stored at 20 °C. Once opened the oil will start to form a skin and may harden in the can.

DIRECTIONS FOR USE

Before you get started:

All carvings, edges and the underside of a new untreated worktop should be generously oiled before installation. This minimises the risk of warping of the worktop.

Priming of untreated/sanded kitchen worktops:

Ensure that the surface is absolutely clean, dry and free from dust, wax, grease, polish etc. Irregularities can be removed by sanding in the direction of the wood grains. Final sanding must be conducted with sandpaper grit 100-120. Remove sanding dust by wiping with a damp cloth.

Moistening the surface prior to oiling is recommended. This improves oil saturation and provides a uniform appearance. Use a damp cloth and make sure that the surface is evenly and visibly wetted. Leave to dry until the surface no longer feels damp.

- Apply two coats of oil, wet-in-wet, at 30 minutes intervals.
- Use a lint-free cloth to distribute and buff the oil.
- Ensure that the entire surface is kept moist and distribute the oil from wet to dry areas where the oil has been absorbed.
- After 20-30 minutes of processing the second coat, remove excess oil with a clean lint-free cloth.
- Be sure to wipe off all excess oil to obtain a uniform matt surface.
- Areas where oil has not been absorbed into the wood and is left to dry will discolour the surface.
- Leave to dry for 16-24 hours, before applying the finishing coat of oil.

Finishing:

- Sand the surface carefully with fine sandpaper grit 180-220.
- Remove sanding dust and apply 2 thin coats of Kitchen Worktop Oil until the surface is saturated.
- Buff with a clean lint-free cloth until the surface feels dry.
- Any oil that has not been absorbed must be removed within 30 minutes of application.
- Please note that the natural content of resin in wood can affect the colour expression in the oiling process.

Care and maintenance: Refresh with Kitchen Worktop Oil if the surface shows sign of wear. Method as described under "Finishing".

Cleaning of the surface: Clean with cloth well wrung in clean water.

PRECAUTIONARY MEASURES

Before using the product, read the label on the container carefully and observe the recommended precautionary measures. See Safety Data Sheet for detailed information.