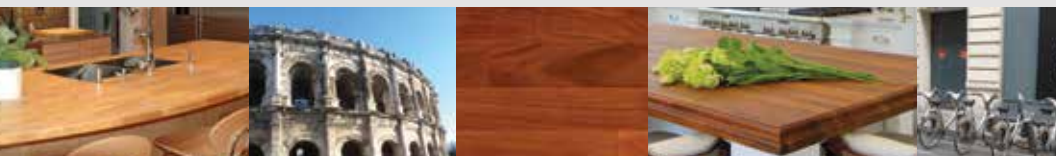




CONSUMER GUIDE - A HOMEOWNER'S BUYING GUIDE

EUROPEAN SOLID WOOD WORK TOPS...

PERFECT FOR TODAY'S KITCHENS





WHAT ARE CAFÉ COUNTERTOPS?

THE **ONLY** WOOD COUNTERTOP
MADE IN AMERICA WHICH IS BOTH
FOOD-PREP-SAFE **AND** SUITABLE
FOR SINK AREAS.

Everyone else requires you to choose. Mineral oil finishes are not suitable for sink areas, while varnish-like coatings are not suitable for food-prep and are difficult to repair if scratched. Why sacrifice functionality? CafeCountertops' Hand-Rubbed Luxury Oil Finish is perfect for food prep, excellent for sink areas, and easy to spot-repair if scratched.



Watch our video at:

<https://www.youtube.com/watch?v=8ICJ7M3CE-4>

(Search "CafeCountertops" on YouTube.)

What is 'Food-Prep Safe' and why is 'food-safe' not enough?

- **Food-Prep Safe:** A surface or finish which has antibacterial properties, which are capable of destroying food-borne bacteria, and is suitable for chopping. CafeCountertops' Hand-Rubbed Oil Finish is food-prep safe.
- **Food-Safe:** While the surface itself is not toxic, there is no antibacterial element. Food-borne bacteria can remain on the surface. Surfaces advertised as merely 'food-safe' are not equal to surfaces which are food-prep-safe.



WOOD IS FOOD-PREP-SAFE

Solid wood is possibly the safest countertop surface for food preparation. Multiple university studies, primarily at the University of Wisconsin and also at universities in Denmark and Switzerland concluded that lignin, the central element of wood, contains certain properties which are anti-bacterial and capable of destroying food-borne bacteria.

Butchers have safely used wood chopping blocks for centuries. It's important to think about daily life in the kitchen rather than just the material itself.

- ✗ Porous materials such as **granite and marble may allow bacteria to colonize in the countertop core** if the sealant is scratched or chipped.
- ✗ Non-porous materials such as **plastic, quartz and stainless steel** will not allow bacteria into the countertop core, but they will also **do nothing to destroy bacteria** which may inadvertently remain on the countertop surface.
- ✓ As 'The Economist' reports, **solid wood is proven to destroy food-borne bacteria**. However, as noted on the next page, the right finish must be used or this benefit is lost.

The *Economist* reported...

Modern plastics not clean enough? Try good old wood.

THE ECONOMIST

Appearances can be deceptive. Household holders have been seduced for years by the idea of fitting out their kitchens with easy wipe surfaces, and throwing out those old wooden cutting boards in favor of shiny new plastic ones. So much more hygienic, it is thought.

Dean Cliver and Nese Ak, two researchers at the University of Wisconsin Madison, beg to differ. They set out to find ways of decontaminating wooden kitchen surfaces and ended up finding that such surfaces are pretty good at decontaminating themselves.

Working with wood from nine different species of trees, and four sorts of plastic and even an old rubber chopping board, the results were always the same.

When they spread their gut-wrenching bacteria salmonella, listeria and E-coli over the various samples and left them there for three minutes, the level of bacteria on the plastic or rubber remained unchanged while the level on the wood plummeted, often by as much as 99.9 per cent. Left overnight at room temperature, the bacteria on the plastic actually multiplied, while the wooden surfaces cleaned themselves so

thoroughly that Dr. Cliver and Ms. Ak could not recover anything from them.

At first sight these results seem astonishing. But, unlike polymer chemists, plants have spent hundreds of millions of years fighting off bacteria. They should be quite good at it by now. And trees might be expected to be the best of the lot. After all, they live not only longer than most plants, but longer than most animals. And when a tree is dead its wood can hang around for decades resisting the attacks of micro-organisms. Slaughtering a few salmonella should be child's play.

Dr. Cliver and Ms. Ak do not yet know exactly what is happening, but their guess is that the porous structure of the wood is soaking up the fluid with the bacteria in it. Once inside, the bacteria stick to the wood's fibers and are "strangled" by one of the many noxious anti-microbial chemicals with which living trees protect themselves – exactly which they have not yet worked out. But they are searching. In the meantime, perhaps surgeons should search out their old chopping blocks.



BUYER'S GUIDE

TO WOOD COUNTERTOPS FINISHES

Most makers of wood countertops require you to choose between mineral oil and clearcoat finishes such as varnish. Think twice before purchasing either of these finishes, as both have significant drawbacks.

✓ **Best Choice!** CafeCountertops' Hand-Rubbed Luxury Oil Finish is the ultimate all-purpose solution for wood countertops, with food-prep-safety and easy scratch repair combined with low maintenance and excellent moisture resistance (see next page).

✗ **Mineral oil** penetrates deep into the wood fibers and protects the wood while still allowing the naturally antibacterial properties of the wood to operate, and scratches are relatively easy to repair. However, mineral oil has poor resistance to water, dirt and grime and is prone to discoloration. Mineral oil is non-drying, so the surface can have a wet, greasy feel. In addition, mineral oil requires frequent maintenance. Other types of oils include "butcher block oil" which contain beeswax which gives limited moisture protection, but soft beeswax isn't particularly durable and tends to trap dirt and grime. Avoid Danish oils, "water-locking" oils and other types of oil finishes which chemically react to form a "crust" when cured. These are no better than clearcoats for food prep safety, with poor scratch resistance, and they tend to yellow over time.

✗ **Clearcoat finishes** come in varieties such as varnishes, lacquers and polyurethanes. Many have "Dura" in the product name, correctly implying that the finish is durable and does not require frequent maintenance. CafeCountertops offers our Super Top-Coat finish option for our clients who prefer this product. However, with any clearcoat finish, keep in mind that scratches are probable since no wood finish is "bulletproof", and these scratches are nearly impossible to spot-repair. The entire surface must be sanded and refinished. In addition, clearcoats form a surface "crust" which completely blocks wood's natural antibacterial capabilities and renders the surface useless for chopping. Clearcoats tend to have an artificial appearance and a higher sheen, as if a layer of plastic had been applied to the surface.

CAFÉCOUNTERTOPS' FINISH OPTIONS

Hand-Rubbed Luxury Oil Finish - STANDARD

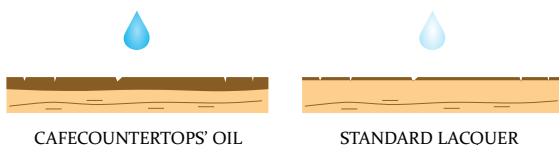
CafeCountertops' Hand-Rubbed Oil is the best choice for Kitchens. Made from a natural earth-friendly blend of durable plant oils and tough carnauba wax, this exclusive finish is food-prep-safe, but also has very good moisture resistance, stands up to stains and alcohol, and can be spot-repaired. Very low maintenance. This deep penetrating finish draws out wood's natural beauty with a pleasing natural patina that gets even better with age. We recommend this finish for every application.

CafeCountertops'

Hand-Rubbed Luxury Oil

Finish penetrates deeply into the wood core for a

lifetime of protection against moisture and stains while maintaining food prep safety. Easy care treatments will keep the surface in excellent condition.



OILING—EASY AS 1-2-3



1. Apply Oil
2. Wait 15 Minutes
3. Wipe



*Watch our
video on
CafeCountertops Care!*

Remember, no wood finish is “bulletproof”.

Reasonable care is necessary.

Wood maintained with regular oilings can
virtually last forever.

Super Top-Coat Finish - SPECIAL ORDER

CafeCountertops' Super Top-Coat Finish is a durable and moisture-resistant coating which forms a surface film rather than penetrating into the wood. No regular maintenance, but is not food-prep-safe and cannot be spot-repaired if scratched. Useful for restaurant tables and commercial spaces where 'no maintenance' is a requirement.

*With normal use. Heavy use may require additional care treatments.

COMMON QUESTIONS & ANSWERS

ABOUT CAFÉCOUNTERTOPS' HAND-RUBBED OIL FINISH

Q: I know I can cut on my countertop, but won't that leave knife marks?

A: Well yes, and other scratches too; but with CafeCountertops you can make those scratches disappear. By using the products in the free Care Kit that ships with every order, homeowners can do simple spot repairs as needed. Because the oil finish always blends in with itself, repairs are virtually invisible once dry. Occasional spot repair and oiling will keep a top looking brand new for decades. There's no comparison to tops with clearcoat finishes. Once they are scratched, there's simply no repair except to completely sand down and start anew.

Q: I can't imagine chopping on my wood countertop. Wouldn't most people use a cutting board for food prep safety?

A: While it's nice to know that you could use your top as a giant cutting board as many of our professional chef clients do, it's important to consider that food prep isn't limited to chopping. Food can come in contact with the countertop surface inadvertently, and meat and vegetables are both capable of containing food-borne bacteria. Wood countertops are the safest choice for food preparation.



Q: Will my countertop get "water rings" from cups and glassware?

A: No. Water-rings occur when moisture condensates between wood and applied coatings-type finishes. Water rings are not normally possible with deep penetrating oil finishes.

Follow us on:





Q: How do I protect my solid wood top from hot pots?

A: Hot items such as pots, coffee makers, slow cookers and teapots, won't "melt" the worktop, but the heat can dry out the oils in the wood finish, causing the top to crack. The need for protection is relative. A hot cup of coffee shouldn't harm anything. Hot pots and teapots can be insulated with a pot holder or trivet. Take care that super-heated metal objects do not contact the top directly.

Q: Can my CafeCountertops® solid wood countertop get wet?

A: Yes! The all-natural wax blend contained within our Hand-Rubbed Oil Finish effectively repels moisture. CafeCountertops® are entirely suitable for installation in sink areas. Allowing water to stand on the worktop surface for long periods of time is not recommended.



Q: Will heavily-pigmented foodstuff such as mustard and red wine stain my CafeCountertops® solid wood countertop?

A: Very unlikely under normal conditions. All of our standard finishes block out stains and dirt. Food and drink can be wiped clean with mild soap.

Q: What should I expect in the way of regular maintenance?

A: *One easy wipe-on wipe-off treatment per year!* Unlike labor-intensive mineral oil finishes, this is all our Hand-Rubbed Oil Finish requires. Like lotion for your skin, oiling will keep your wood countertop conditioned and crack-free.

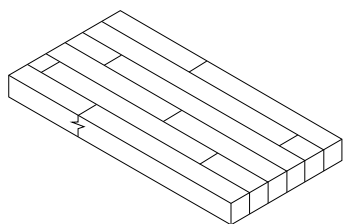


*With normal use. Heavy use may require additional care treatments.



CAFÉCOUNTERTOPS® EXCLUSIVE

EURO-STAR CONSTRUCTION

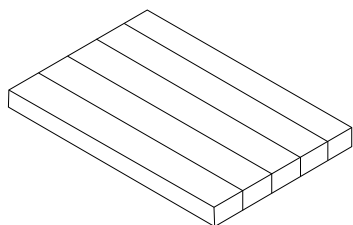


Euro-Star: Enormously strong!

Our Best Seller. Solid wood countertops are very popular. Scandinavian design and engineering make Euro-Star a smart option that is longer, stronger, more warp-and-crack-resistant, and generally superior to any other wood top available in North America.

Stave width 1-5/8"

\$



Euro-Plank: CaféCountertops' newest plank-style (full-stave) product. Available in 40mm/1.58" thickness. Wood may contain more natural variation. Lengths over 10 ft. limited by available lumber. Consistent 3.5" stave width for tailored appearance.

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Miter Waterfall
End Panels

available in most woods.

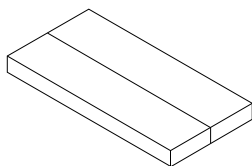


CAFÉCOUNTERTOPS®

OTHER CONSTRUCTION OPTIONS



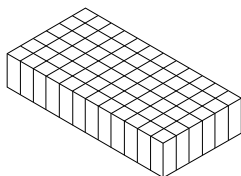
Available by special order, in standard woods only:



Custom Wide Plank

Stave width 5"-8"

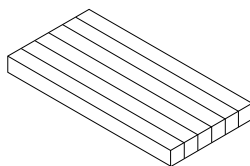
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Custom End-Grain

Minimum 2 3/8" thickness

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Custom Continuous Stave

Stave width 1-5/8"

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End-Grain



Wide Plank

Made in U.S.A. with European technology.



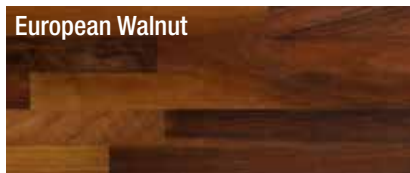
STANDARD WOODS

Iroko (*African Teak*)



Newly-fabricated Iroko has strong golden highlights which darken over time.

European Walnut

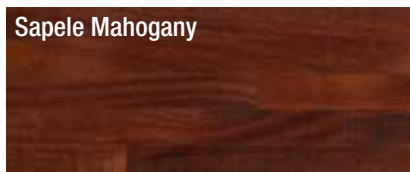


Expect strong color variation, with a heavy contrast of color tones

Black Walnut



Sapele Mahogany



European Beech



European Oak



Grey Wash



Wenge



30mm/1.18"

40mm/1.58"

STANDARD EDGES

Edge A



Edge B



Edge H



Edge J



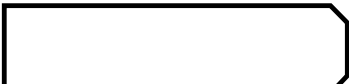
Edge K



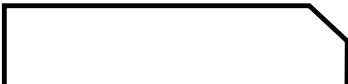
Edge M



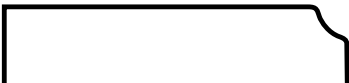
Edge R



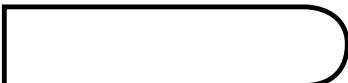
Edge T



Edge V

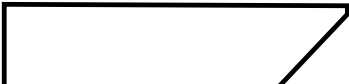


Edge W



PREMIUM EDGES

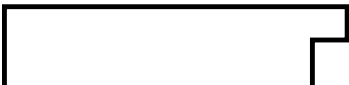
Edge C



Edge N



Edge O

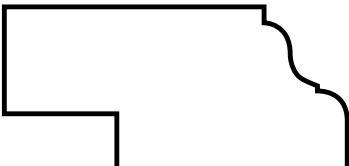


Edge Q

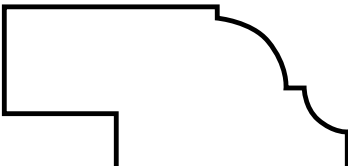


SUPER-PREMIUM EDGES

Edge E



Edge L





CAFÉCOUTERTOPS®

AN ENVIRONMENTALLY SMART CHOICE.

Environmental and social consciousness isn't a trend in Europe; it's a way of life. CafeCountertops sources wood from sustainably-managed forests. Our unique 'Euro-Star' construction makes use of shorter lengths of lumber that would be otherwise discarded as waste (pre-industrial recycling). Our Hand-Rubbed Oil Finish is solvent-free, VOC2010-Compliant and EN71-3 Certified (Food- and Toy-safe).



Our kind of "green" is real and practical. We focus on waste reduction. We do not offer endangered or protected wood species. We do not offer bamboo, which is a grass suspended in a chemical resin. We offer reclaimed wood by special order, but please consider that old barns and factories are hardly food-safe environments.

"We love our kitchen and especially the beautiful counter top on our island. I oil it regularly so it still looks gorgeous after 7 years of hard use."

"We're still enjoying our island top so very much! It's always the topic of conversation when we have people over."

"If I were to do another kitchen remodel, I would most definitely use wood for the countertops. My wood countertops are very durable."

"The wood countertop in our wet bar still looks brand new, like the day it was installed; and we do quite a lot of entertaining."


CaféCountertops™
www.cafecountertops.com

CaféCountertops™ Solid Wood Worktops
are sold through Authorized Dealers.