



Teak Top

Teak is an extremely long-lasting hardwood with high natural oil content and natural water-resistance. When freshly milled, it has a leather-like scent. Teak is often used for boats, exterior constructions and outdoor furniture and when designing our Teak Module and our Teak Top for the Wood Oven Sideboard, we let it take the shape of a solid block of wood.

Like all living materials, teak needs some care and maintenance to sustain its qualities. When taken care of properly, it will endure and keep its look for many years to come.

The teak block will develop cracks. The wood is oiled twice during the manufacturing process. Over time, each top will get its unique patina due to use, treatment, and environmental conditions such as humidity, sun hours, UV light, and rain.

Note! Module Teak 50 will develop cracks. It is natural and each piece will get its own patina.

Note! Only use the Wooden cutting board for vegetables, fruits, and bread. For meat and fish use a plastic cutting board.

Normal care

On our Teak Tops the surface is composed of end grain wood. This will absorb moisture more easily compared to flat laying wood. Make sure to wipe the top clean immediately after each use to reduce the risk of permanent stains.

Normal cleaning: Clean the top with dish soap and lukewarm water as soon as you are finished. Never leave puddles of water or other fluids on the surface. Do not use more water than necessary.

Quick cleaning: Spray the top with a solution made of one part water and one part 12% white vinegar and wipe clean with a clean and dry cloth.

Maintenance

After some time, cracks may appear, often due to low humidity and UV light. It is therefore important to saturate the surface with oil on a regular basis. Oil your top every 14 days by spreading a layer of oil with a clean towel. Use an ordinary, natural, cooking oil. Let set for a couple of minutes and then wipe off excess oil.

- To remove stains, scrub with coarse salt.

- To even further prevent cracks, or if cracks are starting to appear, saturate the top with oil and let set overnight, then wipe excess oil with a clean and dry towel.
- To obtain a fresh look and a clean surface, you can grind the top with sandpaper, even after years of use.
- To protect the top, please use our custom-made covers.

Important!

Always keep the top dry when not using it for preparing foods. Make sure air can circulate under the cover to keep mold at bay. Please, check periodically.

Note! Module Teak 50 will develop cracks. It is natural and each piece will get its own patina.

Note! Only use the Wooden cutting board for vegetables, fruits, and bread. For meat and fish use a plastic cutting board.

Warranty

The warranty covers manufacturing defects, obvious design flaws and coating imperfections. Some of our products are untreated and will develop a natural patina after some time in use. This is perfectly normal and is not a warranty issue. We recommend using our custom-made Luxury Covers for optimal protection. To avoid mold and other issues related to a damp environment, we strongly recommend placing something in between the product and the cover for maximum air circulation.

THE WARRANTY DOES NOT APPLY WHEN:

- An accident occurs after you have received the goods.
- Neglect.
- Improper or not intended use.
- Failure to comply with care and maintenance guidelines.
- The product is not protected from frost.