



Restoration of a Bizer Countertop

1. Surface stain removal for food preparation surfaces finished with Bizzz™ Bees Wax
2. Surface stain removal for food preparation surfaces finished with Polymerized Oil
3. Surface scratch removal for food preparation surfaces finished with Bizzz™ Beeswax

1. Surface stain removal for food preparation surfaces finished with Bizzz™ Bees Wax:



This problem usually occurs when a colored liquid is left on the surface or when a hot liquid is knocked over the counter. Some examples are the rings left from a glass of red wine or a cup of coffee forgotten on the counter.

Tools and materials required to restore your Bizer countertop:



Bizzz Bees Wax



Sanding Block



Orbital Sander



Steel Wool & Sandpaper



Rag or Cloth

Using the sanding block with 120 grit sandpaper, sand the stained part of the counter in the direction of the wood grain, until it disappears. If the stain is stubborn, use an orbital sander with 120 grit paper. After removing the stain, sand the surface with 120 grit paper in the grain direction. Wet the sanded part and let it dry. Smooth the surface again with 180 grit paper. Remove wood dust with a vacuum cleaner. Apply a layer of Bizzz™ beeswax and polish with a cloth.

We recommend that you wait at least 3 months before restoring the surface of a new counter. The counter must adapt to the climate of your environment and your work habits. Remember that a Bizzz™ finished beeswax countertop is very easy to restore, so do not be alarmed by rough or stained surfaces.

CAUTION: You should never leave water stagnating under a rubber mat or cutting board. Rags or wet towels left to dry on the counter are also to be avoided. Sources of intense heat such as very hot pans or small appliances that emit a lot of heat, should be kept away from your wood countertops.



2. Surface stain removal for food preparation surfaces finished with Polymerized Oil:



This problem usually occurs when a liquid is in prolonged contact with the wood, which happens regularly on counters.

Tools and materials required to restore your Bizer countertop:



Bizz Bees Wax



Sanding Block



Orbital Sander



Steel Wool & Sandpaper



Rag or Cloth

Using the sanding block with 120 grit sandpaper, sand the stained part of the countertop in the direction of the wood grain until it disappears. If the stain is stubborn, use an orbital sander with 120 grit sandpaper. After removing the stain, sand the surface with 120 grit paper in the sense of the grain. Wet the sanded part and let it dry. Smooth the surface again with 180 grit sandpaper. Remove wood dust with a vacuum cleaner. Apply a layer of tung oil with a rag. Wait 5 minutes then wipe and polish vigorously with a steel wool 000. Wipe again with a cloth. **It is very important to wipe the excess oil not absorbed by the wood, otherwise the excess oil will form a gummy layer on the surface.** If this happens, repeat the steps from the beginning.

CAUTION: Rags soaked in oil are flammable. Immerse your rags in water before throwing them away. This product contains tung oil and may cause an allergic reaction.

We recommend that you wait at least 3 months before restoring the surface of a new counter. The counter must adapt to the climate of your home environment and your work habits. Remember that a counter finished with urethane oil is very easy to restore, so do not be alarmed by a rough or stained surface.

CAUTION: You should never leave water stagnating under a rubber mat or cutting board. Rags or wet towels left to dry on the counter are also to be avoided. Sources of intense heat such as very hot pans or small appliances that emit a lot of heat, should be kept away from your wood countertops.

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3. Surface stain removal for food preparation surfaces finished with Bizzz™ Beeswax



Tools and materials required to restore your Bizier countertop:



Bizz Bees Wax



Sanding Block



Orbital Sander



Steel Wool & Sandpaper



Rag or Cloth

Using the sanding block with 120 grit sandpaper, sand the part to be restored in the grain direction wood until scratches or knife marks disappear. If the scratches or the marks are still visible, use an orbital sander with 120 grit paper. After having removed scratches, sand with the 120 grit sandpaper block in the direction of grain. Wet the sanded part and let it dry. Lightly sand again the surface with the block furnished with 180 grit sandpaper. As soon as the surface is smooth, stop sanding. Remove dust from wood with a vacuum cleaner. Apply a coat of oil with a cloth. Wait 5 minutes then wipe and polish vigorously with a steel wool 000. Wipe again with a cloth. **It is very important to wipe the excess oil unabsorbed by the wood otherwise the excess oil will form a layer gummy on the surface. If this happens, repeat the steps from the beginning.**

CAUTION: Rags soaked in oil are flammable. Immerse your rags in water before throwing them away. This product contains tung oil and may cause an allergic reaction.

We recommend that you wait at least 3 months before restoring the surface of a new counter. The counter must adapt to your environment and your work habits. Remember that a counter finished with Bizz™ beeswax or oil is very easy to restore, so do not be alarmed if your counter becomes scratched.

CAUTION: You should never leave water stagnating under a rubber mat or cutting board. Rags or wet towels left to dry on the counter are also to be avoided. Sources of intense heat such as very hot pans or small appliances that emit a lot of heat, should be kept away from your wood countertops.

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