



## Description finishing products

Here is a summary (reminder) of the types of finishes available and their respective applications.

**Mineral oil:** Exclusively for boards and working plans for cutting the feed, this product is non-toxic penetrating natural oil that temporarily protects from moisture. It requires a simple but recurring maintenance depending on usage. View maintenance document. The parts treated with mineral oil are immersed for 24 hours before being bet to dry to remove the excess oil.

Maximum dimensions: 24" x 36"	Economic
Easy but recurring maintenance dishwasher	Do not put in

**Danish oil:** Ideal for countertops, lunch counters, kitchen islands, the Danish oil is an alternative between mineral oil and traditional varnish that gives a natural look to the wood. It applies in 2 or 3 layers according to the absorption of the wood. The first layer penetrates and seals the wood giving a good water resistance. Subsequent layers consolidate first. So if there is no alteration of the surface, it does not require maintenance. Minor repairs can be carried easily (see maintenance document).

It can be used on boards and work plans intended for the cutting of feed but this practice will require more maintenance. We advise you to use small cutting boards (promo boards) with a mineral oil finished, so you'll have an easier maintenance and lower cost of replacement. The life of your countertop will be greatly extended.

Low maintenance	Avoid hot dishes
Renewable finished	Avoid prolonged contact with water
Natural look	Avoid chemicals



J.O. NOËL  
HOULE & FILS

**Gloss Varnish 0 :**

Ideal for countertops, lunch counters, kitchen islands, with sink, varnish gives a more contemporary finish wood while retaining the natural look. It provides good water resistance. Is not compatible with feed cutting.

Avoid hot dishes

Avoid prolonged contact with water

Avoid chemicals

**35% polyester gloss varnish:**

Ideal for countertops, lunch counters, kitchen islands, with sink and undercounter sink, varnish gives a contemporary semi-gloss and water-resistant finish. Is not compatible with feed cutting.

Low maintenance

Avoid hot dishes

Avoid prolonged contact with water

More noticeable scratches

Avoid chemicals

More expensive repair

In all cases, we recommend using small cutting boards (promotional board) with a mineral oil finish for feed cutting, so you have a greater ease of maintenance and replacement cost lower. The life of your countertop will be greatly extended.

Thank you to trust the team of JONH & son inc.

For more information you can reach us at 1 800 565-6273