

Heirloom Wood Countertops

Installed:
SKU 664-511

Special Order:
SKU 551-335



- Water and Stain Resistant
- Food Safe
- Durable and Renewable
- Unique Design
- Natural, Warm, and Inviting
- Versatile – Use Anywhere!
- Premium, Aspirational Surface
- Made in the USA

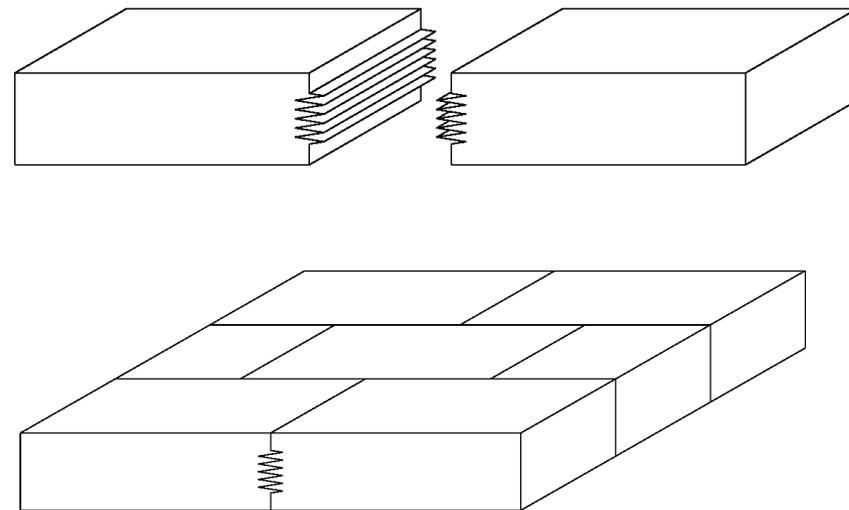


Wood Designs



Finger-Joint

The boards are cut into uniform width, edge-grain style and are joined together with a special machine that extend the length of the pieces, up to twenty feet long. This process removes strength-reducing defects and other sometimes unappealing characteristics found in conventional boards. It brings an unmatched level of strength and stability to your top.



Species

All wood species are 1 ¼” thick and available with or without distressing.



Walnut –
Golden orange hues over time



Sapele –
Darker red tones over time



Hickory –
Deeper yellows and oranges over time

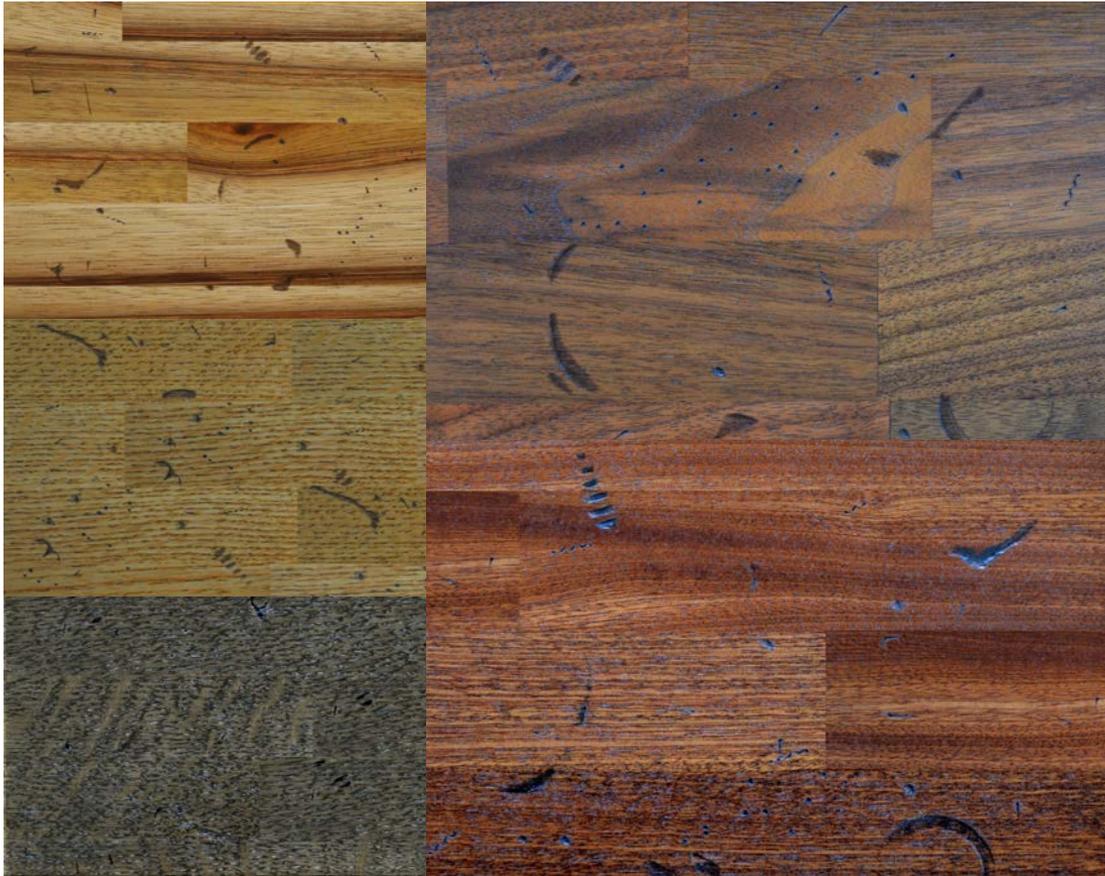


Oak –
Deeper golden hues overtime



Ebony – Stained
No significant changes overtime

Wood develops a beautiful, rich patina with age, deepening colors and growing more beautiful over time.



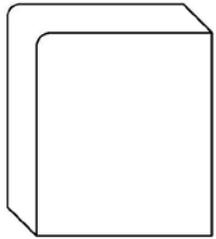
Antiquing

Distressing can be added to a wood top for a small \$/sf charge. This hand-applied technique is an excellent way to add a custom, unique look to the top.

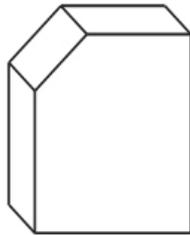
NEW! Now distressing can be added to ANY species...



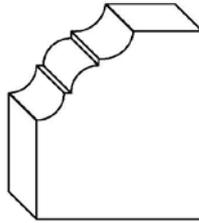
Edge Styles



Eased



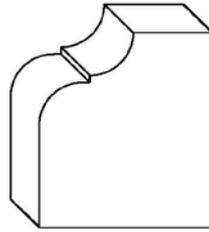
Bevel



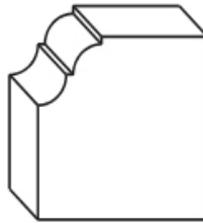
French Baroque



Standard Ogee



Classical Ogee



Double Roman

Distressed Version

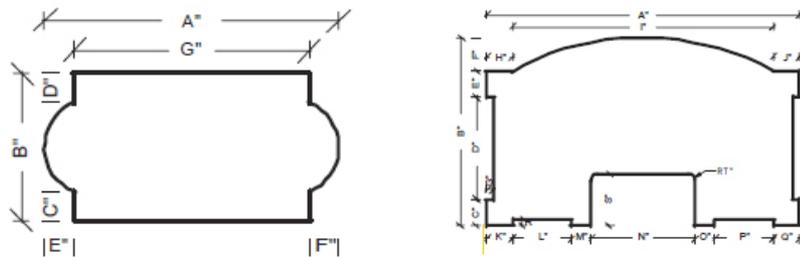


Classical v. Classical Distressed



Custom Shapes

Wood Countertops can be created in any size or shape, with exact cutouts for sinks, stoves, and wall scribes.



T-Bolt Hardware

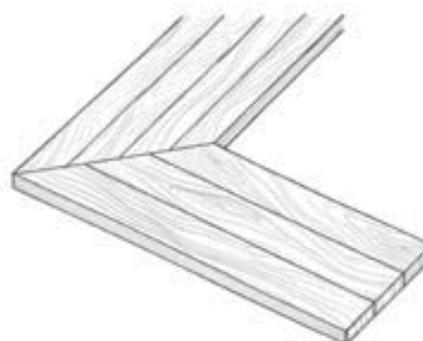


Joints are secured with T-Bolt hardware installed on the underside of the countertop.

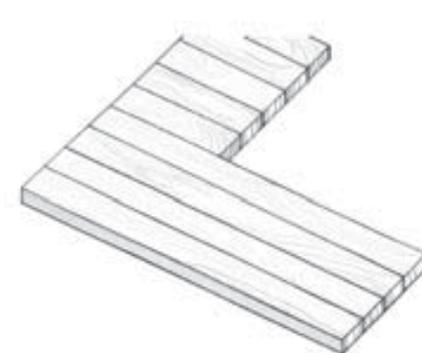
Joint Styles



Butt



Miter



Parallel



Daily Care of Wood Countertops

A wood countertop is one of the most durable kitchen work surfaces available. Taking care of a wood countertop is easy. Simply follow these guidelines:

1. Clean and disinfect with a vinegar/water solution that is approximately 20% white vinegar. DO NOT use ammonia based cleaners or bleach. Over time they will soften and cloud the finish.
2. The top can also be wiped down with a mild detergent that does not contain ammonia. Rinse the top with clean water and let dry.
3. Never let water stand on the countertop

Re-Oiling a Wood Countertop

It is time to re-oil the countertop when water no longer beads up on the surface or setting a cold drink on the top creates a faint discoloration (water ring). With moderate use, wood tops should be re-oiled every four to five years.

Complete re-oiling instructions are available at www.heirloomcountertops.com and can be done by homeowners in 24 hours.



This information is for providers. Store Associates should refer these questions to their provider.

To Quote:

- **Use the Heirloom Quote Sheet**
 - Include all the necessary information
 - Send to info@heirloomcountertops.com
- **Heirloom will send**
 - 3 quotes, including your invoice price, the store's price, and the customer's retail price
 - *There is no longer a shipping fee*

To Order

- **Send us**
 - Home Depot Purchase Order
 - Your Purchase Order
 - Digital Template
 - Include sink cutouts, stop profiles, and all necessary information
- **We'll return**
 - Shop Drawing for your approval before starting production
 - Lead-time of approximately 3 weeks

Receiving

- Custom-built pallets
- LTL Freight to your Warehouse
- Check for damage upon receipt and report to Heirloom immediately

Installation

- Visit heirloomcountertops.com to view the installation video



Design and Manufacturing Guarantee

Heirloom guarantees the workmanship on every Heirloom Wood Countertop. In the rare event that a product does not meet written customer specifications due to manufacturing or workmanship, Heirloom will correct or replace the products. This warranty does not apply to deviations due to the natural coloring and innate grain variations that are intrinsic characteristics of wood.

Heirloom Wood Countertops are natural products, reflecting the striking colors and characteristics found in different species of natural and exotic wood. We view this variation as a unique, inherent aspect of their beauty and appeal.

Limited Lifetime Warranty

Heirloom warrants that Heirloom will, at its option, repair or replace the product, without charge, if the seams delaminate. This Limited Lifetime Warranty applies to Heirloom tops that are **installed and maintained in the manner recommended in the installation and maintenance instructions**. Heirloom reserves the right to examine the top in question and its installation prior to fulfilling this warranty. This warranty does not apply to damage caused by the following:

1. Allowing water or other substance to stand on the top for extended periods.
2. Failure to re-oil the top periodically with Waterlox as recommended
3. Improper care and cleaning
4. Mishandling or improper installation
5. Damage caused by abuse
6. Moving the top to a different location



To review, here are a few of the improvements to the program.

- **Streamlined Construction Style – Fingerjointing**
- **New Colors – Oak and Ebony**
- **Now Add Distressing to ANY Species**
- **Removed Shipping Fee – Now included in the Base Price**
- **Improved Graphics, Videos, and Materials on the Website**



For questions, email info@heirloomcountertops.com.



Frequently Asked Questions

Question: Are Heirloom Countertops Waterproof?

Answer: Heirloom Wood Countertops are finished with a crosslinked Tung Oil that goes below the wood surface and completely envelops the wood fiber—repelling moisture and bacteria while adding a rich satin finish. Finish must be properly maintained.

Question: Can a Heirloom Countertop be used as a cutting surface?

Answer: Heirloom Wood Countertops are finished with Tung Oil, which is food safe, but not recommended for cutting. We recommend the use of a cutting board.

Question: Do Heirloom Countertops stain easily?

Answer: The Tung oil finish resists red wine, mustard and other food substances.

Question: Will an Heirloom Countertop stand up to heat?

Answer: You can transfer cookware directly from a stove and oven up to 225°. Use a trivet for best practice.

Question: How are wood countertops cleaned?

Answer: Wood tops can be cleaned with a mild, ammonia free detergent or a vinegar/water solution.

Question: How much work is it to maintain an Heirloom Countertop?

Answer: The Tung Oil finish used in Heirloom Wood Countertops is a low maintenance finish that only needs to be reapplied every 4 to 5 years depending on use. This frequency is similar to resealing granite and can be done easily by the homeowner.

Question: Are Wood Countertops really expensive?

Answer: Wood Countertops are an upgrade that is priced comparably to other high end surfaces.

Question: How long can a countertop be?

Answer: Heirloom Countertops can be made in just about any size or shape you can imagine.

Question: What is a maximum unsupported overhang?

Answer: Any overhangs greater than 8 inches should be supported with corbels or legs bolted to the floor.

