



**Mahogany House Woodworks**

Custom Wood Countertops

**Comprehensive Wood  
Countertop Guide**

# Product Information

## **Is Installing A Range With Wood Countertops Safe?**

Yes! All ranges today are built and manufactured with safety measures that keep burners far enough away from any countertop surface. This helps eliminate any fire damage potential.

## **Does Wood Harbor Bacteria?**

Wood is a natural inhibitor of bacteria, that's one of the benefits to using wood! With normal and routine care, wood will naturally create a hostile environment for bacteria.

## **Is Wood Ok To Use Around A Kitchen Sink?**

Yes! We seal our countertops with 3 coats of a high-wearing, waterproof finish so they're built for longevity and durability. Additionally we use a water proof glue specifically for our wood counters.

## **Are Wood Counters Food Safe?**

Yes. Our counters are perfectly safe to prepare food off of. All our products we use follow the NSF rating for food safety compliance.

## **Can I Cut On The Wood Counters?**

The type of finish we use will determine this. We use both oil penetrating style and film style finishes. Oil penetrating style finishes aren't affected by kicks and scratches.

## **Is It Safe To Put A Hot Pan On The Countertop?**

Not recommended. Use a trivet instead for this. When a pan is too hot it can damage the finish.

## **How Durable Are Wood Countertops?**

Mahogany House Woodworks uses all solid hardwoods in our builds. These are dense and strong enough to stand up in any commercial kitchen. Ant scratches or dents are normal and will only help add to the overall character.

## **What's The Typical Lead Time?**







Once we have all the specifics required for your counter, it's typically within 4-8 weeks. This can vary based on seasonality, wood species, and size of the countertop.

## **What Are Typical Dimensions For Overhangs?**

Overhangs are typically spec'd out to 12" but we find that 16" is the most comfortable, as long as space allows.



# Wood Species

	<p><b>Hard Maple</b></p> <ul style="list-style-type: none"><li>• Hardest material for durability and longevity</li><li>• Very light in color, contrasts well with dark cabinets or dark flooring</li><li>• Grain is closed, very smooth to touch</li></ul>
	<p><b>Walnut</b></p> <ul style="list-style-type: none"><li>• Very rich in color and grain patterning, lots of variation for a clean rustic feel</li><li>• Looks well in a lighter kitchen, especially as an island</li><li>• Grain is semi-opened, very warm</li></ul>
	<p><b>Hickory</b></p> <ul style="list-style-type: none"><li>• Incredibly hard and dense for durability and longevity</li><li>• Lots of color variety. All around winner</li><li>• Stains well</li><li>• Grain is open. Lots of “hand feel”</li></ul>
	<p><b>Sapele</b></p> <ul style="list-style-type: none"><li>• Great wood for the budget</li><li>• Dense and very durable</li><li>• Natural finish is always a great winner for this wood.</li><li>• Like walnut but has a tad more reddish brown to it</li><li>• Ambers well over time</li></ul>
	<p><b>Cherry</b></p> <ul style="list-style-type: none"><li>• Very warm to look and touch</li><li>• Smooth and closed grain</li><li>• A bit softer wood than walnut</li><li>• Can amber too much over time, recommend a film finish with UV blocker</li></ul>
	<p><b>White Oak</b></p> <ul style="list-style-type: none"><li>• Very hard and very dense material</li><li>• Lots of neutral look and feel.</li><li>• Grain is very open. Takes stain really well and you can quite a bit different directions with this material</li></ul>

**Other wood species:** While we work with and love all wood types, the above listed are what we see the most of. If you have a specific request, please reach out and we will provide our professional opinion and information for you to consider.



# Designing Your Wood Countertop

## Step 1: Decide Wood Type

Each and every wood has its own characteristics and beneficial properties. We work with all woods produced so there are no real limitations here!

## Step 2: Choose Countertop Thickness

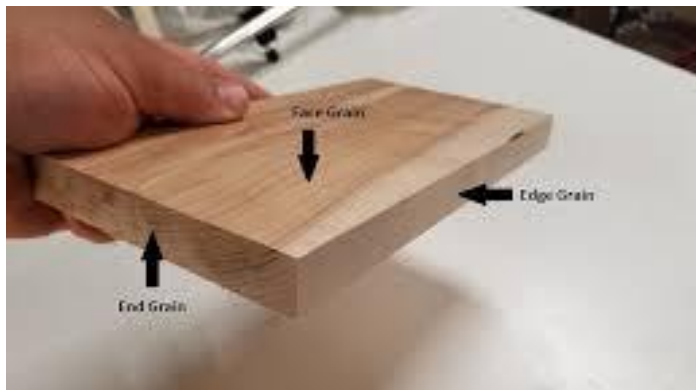
We can build your countertop to any exact thickness based on requirements. Counters are commonly spec'd to 1.5" thick but we have built butcher blocks up to 6" thick. As often as possible we recommend a thicker top as that will be a more durable option but that comes down to your budget and preference.

## Step 3: Countertop Construction Style

Wide plank or *face grain* is chosen when you're after showing off the wood's color and grain. These boards are laid flat and glued together.

This construction style is recommended for aesthetic and not for a chopping surface.

*Edge grain* style is the preferred choice for food preparation. This look is more like a linear style as the boards are stood up on edge and the face is glued together.



## Step 4: Pick A Finish Or Sealer

1. *Rubio monocoat*
  - a. 100% VOC
  - b. Penetrating oil that protects from the inside out
  - c. Provides a very natural look with a soft and silky feel
  - d. Water resistant qualities. Works great for countertops around sinks.
  - e. Stain resistant
  - f. Needs reapplied once every one to two years depending on use
  - g. Safe for food contact and preparation
2. *Mineral Oil/Tung Oil Wax*
  - a. 100% food safe
  - b. Can be easily reapplied as often as needed with little prep
  - c. Preserves the woods natural look and feel



- d. Not recommended for tops with sinks
  - e. Not recommended for face grain style countertops
3. *Film Based- Poly or Varnish*
- a. Best scratch, water, and stain resistance available
  - b. Very little to zero maintenance required
  - c. Different sheens available- matte to high gloss
  - d. Smooth, furniture like feel
  - e. Recommend to not cut on surface- use a cutting board



# Finish Selection Chart

Sealer Type	Stain & Water Resistance	Scratch Resistance	Certified Food Safe	Look & Appearance	Maintenance	Can Cut On
Rubio Monocoat	Very Good	Good	Not Rated	Feels like skin	Easy	Yes
Poly/Varnish	Excellent	Best	Not Rated	Most like furniture finish	Advanced	No
Mineral Oil OR Wax	Poor	Poor	Yes	Natural look & feel	Easy	Yes
Tung Oil	Very Good	Poor	Yes	Natural look & feel	Easy	Yes



# Edge Profile Selections

## Premium Profiles



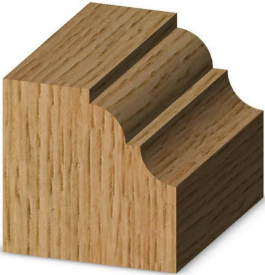
French Traditional



Thumbnail Table Edge



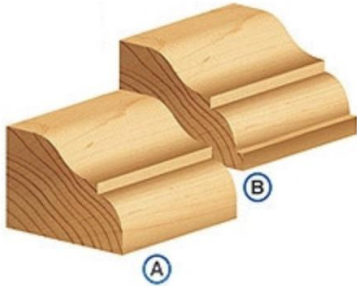
French Baroque



Classical Pattern



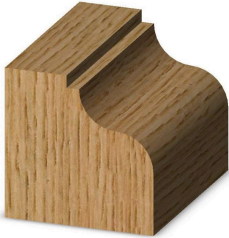
Thumbnail & Bead



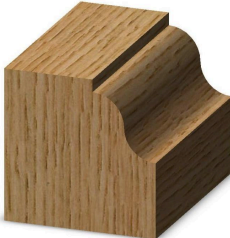
Classical French



# Standard Ogee Profiles



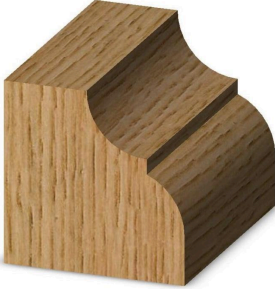
Ogee Fillet



Roman Ogee



Standard Ogee



Cove & Bead



Classical Cove



# Simple Profiles



3/16th Roundover



1/2 Roundover



Chamfer Edge



# Extra Options

## **Recessed Steel Supports**

Mahogany House Woodworks routes and recessed a steel channel in the bottom of the side of the countertop that eliminates the need for bulky counter brackets. These offer the support of a bracket, but with a much cleaner look.

## **Custom Color Staining**

We can color match stains and finishes to anything you bring us. Photos are always great, real samples are best. Customers often provide floor or cabinet door samples for us to work off of.

## **Drain Grooves**

We recess specially sloped grooves in the countertop to help drain water towards the sink. These are a great addition to any farmhouse sink or under mount style sink.

## **Stainless Steel Trivets**

We recess stainless steel rods that are easily removed for cleaning and maintenance. These allow you to set your hot pan down without oven pads or additional gadgets on your kitchen counter.

## **CNC Sink Cutout**

We provide exact dimension cutouts with a computerized cutter. With exact sink layout and locations, this is a great option for getting your countertop installed in little to no time!

