

Tradeline solid wood

Tradeline solid beech work surfaces are practical and economical. Manufactured in Europe with wood from sustainable forests in 27mm and 38mm thicknesses, the work surfaces feature a square cut profile for a contemporary look.



Beech	
Also available Upstand	No
Splashback	No

Benefits

- Beech is a durable material and will last a lifetime with proper care and attention
- Because wood is a natural material, each work surface is unique
- Over time the surface of the wood will develop into a deeper, richer colour, enhancing the natural beauty of the Beech
- The use of staves help to create a very strong, stable work surface, as well as being environmentally preferable
- Solid wood is often used in food preparation and laboratory environments because of its natural anti-bacterial properties and unlike some synthetic surfaces, it is completely non-toxic
- A versatile material, wood can be fabricated into almost any shape, and cut-outs and drainage grooves can be easily created
- Solid wood is repairable
- Supplied in protective heavy duty shrink wrapped polythene
- Comprehensive and easy to follow installation, care and maintenance instructions are provided with each top

Brochures

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Specification
Choice of 27mm and 38mm thicknesses
Exceptionally wide stave width for such a cost effective solid wood work surface
Supplied with a square cut front edge that can be left for a contemporary look, or shaped to a unique profile
Supplied un-oiled. All tops need oiling just prior to installation for protection from water and heat. Please note that the colour of the wood will change slightly when the oil is applied. We recommend the use of HABiol oil products
The surface is pre-sanded to give a fine finish



Tradeline Solid wood Worktops
Size
3000x600x27mm
3000x600x38mm
HABiol oil, 1 litre

HABiol Oil

To avoid the risk of accidental damage always use a chopping board and keep sharp objects away from the work surface.

The surface should be treated every 2 to 3 months with a good quality oil that both protects and helps retain the natural characteristics of the wood. We recommend HABiol oil treatment, which incorporates moisture protection and tough anti-bacterial protection as well as making surfaces easier to clean. It also incorporates disinfectant qualities to aid general kitchen hygiene. It is worth noting that while a well maintained surface will resist water if it is left on the surface and allowed to soak in it could, over a prolonged period, cause unsightly swelling and damage.

