

Omega 18x48 Maple Wood Countertop

Omega 18" Deep x 48" Wide Maple Wood Countertop Instruction Manual

Model: 18x48 Maple Wood Countertop

INTRODUCTION

This manual provides essential information for the proper installation, use, and maintenance of your Omega 18" Deep x 48" Wide Maple Wood Countertop. Please read these instructions carefully before proceeding to ensure optimal performance and longevity of your product.

The Omega Maple Wood Countertop is crafted from high-quality hardwood, harvested and manufactured in the USA. It features an oiled-wood finish and a natural straight to wavy grain, making each piece unique. Designed for versatility, it is 1 inch thick and safe for food preparation.

SAFETY INFORMATION

- Always handle the countertop with care to prevent damage or injury. Wood can be heavy.
- Ensure the installation surface is stable and level to prevent tipping or instability.
- When used for food preparation, maintain proper hygiene by cleaning the surface thoroughly before and after use.
- Avoid placing extremely hot items directly on the wood surface without protection, as this can cause scorching or damage.
- Keep the countertop away from excessive moisture or direct heat sources to prevent warping or cracking.

PRODUCT OVERVIEW

The Omega Maple Wood Countertop is a durable and versatile surface suitable for various applications, including kitchen countertops, work surfaces, or as a large cutting board. Its natural maple wood construction offers both aesthetic appeal and functional strength.



Image: Top-down view of the Omega Maple Wood Countertop, highlighting its uniform light wood tone and straight grain patterns.



Image: Close-up of the countertop's edge, illustrating the 1-inch thickness and the quality of the maple wood construction.



Image: Example of the countertop used as a work surface on a metal utility cart, demonstrating a potential application.



Image: A selection of wood samples, illustrating the variety of wood types and finishes available from Omega, with maple being one of them.

SETUP AND INSTALLATION

The Omega Maple Wood Countertop is designed for placement on an existing base, such as kitchen cabinetry, a workbench frame, or a utility cart. While assembly is required for the overall setup (e.g., if pairing with a shelving unit), the countertop itself is a solid piece.

Installation Steps:

1. **Prepare the Base:** Ensure the surface where the countertop will be placed is clean, dry, level, and structurally sound. Any unevenness can lead to warping or instability of the countertop.
2. **Position the Countertop:** Carefully lift and place the wood countertop onto the prepared base. Ensure it is centered and aligned as desired.
3. **Secure (Optional but Recommended):** For permanent installations or heavy use, secure the countertop to the base using appropriate fasteners. Use L-brackets or wood screws from underneath the base into the countertop, allowing for slight wood movement due to humidity changes. Avoid overtightening.
4. **Initial Oiling:** Although the countertop comes with an oiled finish, it is recommended to apply an additional coat of food-grade mineral oil or butcher block conditioner before first use, especially if it

will be used for food preparation.

Note: If your product includes a shelf liner, this is typically for use with wire shelving units, not directly with the wood countertop itself.

OPERATING AND USAGE

Your Omega Maple Wood Countertop is a versatile surface. It is safe for direct food preparation, making it an excellent choice for cutting, chopping, and general kitchen tasks. It can also serve as a durable work surface in various settings.

Best Practices:

- **Food Preparation:** Use the surface for cutting vegetables, kneading dough, or as a general prep area. Always use a separate cutting board for raw meats to prevent cross-contamination.
- **Even Usage:** Try to distribute cutting and chopping across the entire surface to prevent excessive wear in one area.
- **Protection:** While durable, using trivets or hot pads under hot pots and pans is recommended to prevent heat damage.

MAINTENANCE AND CARE

Proper care is crucial for preserving the beauty and functionality of your maple wood countertop. Regular maintenance will prevent drying, cracking, and staining.

Daily Cleaning:

- Wipe the surface with a damp cloth and mild soap after each use.
- Avoid abrasive cleaners or harsh chemicals, as these can strip the oil finish and damage the wood.
- Dry the surface immediately with a clean towel to prevent water spots or moisture absorption.

Regular Oiling:

- The countertop has an oiled finish. To maintain its protective layer and prevent drying, re-oil the surface regularly. The frequency depends on usage, but typically once a month for heavily used surfaces, or every 2-3 months for lighter use.
- Use a food-grade mineral oil, butcher block oil, or a specialized wood conditioner.
- Apply a generous amount of oil to a clean, dry surface with a soft cloth.
- Allow the oil to penetrate for several hours or overnight.
- Wipe off any excess oil with a clean, dry cloth.

Addressing Stains and Scratches:

- **Minor Stains:** For light stains, a paste of baking soda and water can be gently rubbed into the area, then rinsed and re-oiled.
- **Deep Stains/Scratches:** For more significant damage, light sanding with fine-grit sandpaper (e.g., 220-grit) may be necessary. Always sand with the grain of the wood. After sanding, clean the area thoroughly and re-oil multiple times to restore the finish.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Warping or Cracking	Excessive moisture, dryness, or uneven exposure to humidity.	Ensure consistent humidity. Re-oil regularly to maintain moisture balance. Avoid direct heat or prolonged water exposure.
Dull or Dry Surface	Insufficient oiling or frequent washing without re-oiling.	Apply a fresh coat of food-grade mineral oil or wood conditioner as per maintenance instructions.
Stains	Food spills, liquid absorption.	Clean spills immediately. For minor stains, use baking soda paste. For deeper stains, light sanding and re-oiling may be required.
Scratches/Cut Marks	Normal wear and tear from cutting or sharp objects.	Lightly sand the affected area with fine-grit sandpaper, following the wood grain. Clean and re-oil thoroughly.

SPECIFICATIONS

Brand: Omega

Model: 18x48 Maple Wood Countertop

Material: Wood (Maple)

Color: Maple

Product Dimensions: 18 inches (Deep) x 48 inches (Wide) x 1 inch (Thick)

Item Weight: Approximately 10 Pounds

Finish Type: Oiled

Mounting Type: Countertop (designed for placement on a base)

Recommended Uses: Cutting Boards, Food Preparation, Work Surface

Special Feature: Customizable (refers to the ability to cut or modify the wood)

Indoor/Outdoor Usage: Indoor



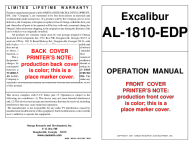


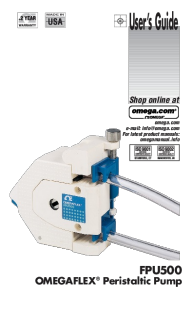
Manufacturer: Omega Products Corporation

WARRANTY AND SUPPORT

For specific warranty information regarding your Omega Maple Wood Countertop, please refer to the documentation provided at the time of purchase or contact Omega Products Corporation directly. General product support and inquiries can also be directed to the manufacturer.

Manufacturer: Omega Products Corporation

For further assistance, please visit the [Omega Store on Amazon](#).

	<p>Omega 90cm Built-In Oven OBO9011AM Quick Start Guide</p> <p>Quick start guide for the Omega 90cm Built-In Oven (OBO9011AM), covering clock setting, initial use, control buttons, and cooking functions. Includes product details and support information.</p>
	<p>OSAO-Series Infrared Pyrometers User's Guide OMEGA</p> <p>Detailed user guide for OMEGA OSAO-Series infrared pyrometers. Learn about setup, operation, technical specifications, and applications for industrial non-contact temperature measurement.</p>
	<p>Excilibur AL-1810-EDP Operation Manual Omega Vehicle Security System</p> <p>Discover the features and operation of the Excilibur AL-1810-EDP, an advanced vehicle security and remote start system from Omega Research & Development. This manual provides comprehensive guidance.</p>
	<p>Omega OFS20 & OFS30 Granita Machine Instruction Manual</p> <p>Official instruction manual for the Omega OFS20 and OFS30 Granita Machines. Covers specifications, installation, operation, cleaning, maintenance, parts list, and warranty information for commercial frozen beverage preparation.</p>
	<p>Omega PLATINUM Series DP32Pt, DP16Pt, DP8Pt User's Guide</p> <p>Comprehensive user's guide for Omega's PLATINUM Series Temperature & Process Meters, including models DP32Pt, DP16Pt, and DP8Pt. Covers installation, operation, configuration, and specifications.</p>
	<p>OMEGAFLEX FPU500 Peristaltic Pump User's Guide and Specifications</p> <p>This user's guide provides comprehensive information on the OMEGAFLEX FPU500 Peristaltic Pump, including setup, operation, maintenance, technical specifications, and troubleshooting. Learn how to install, use, and maintain your OMEGA peristaltic pump for laboratory and industrial applications.</p>