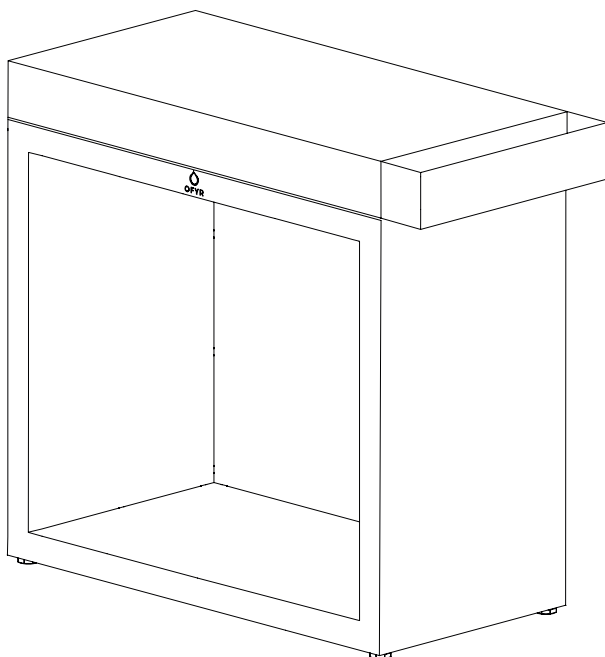




MANUAL



OFYR BUTCHER BLOCK STORAGE 90



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SYMBOLS AND ICONS



Danger! Risk of serious or deadly injury or severe product damage.



Warning! Risk of injury or product damage.



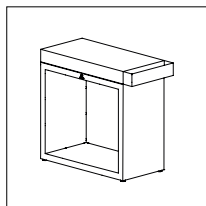
Notice! Useful information.

1. INTRODUCTION

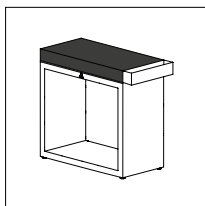
THANK YOU SO MUCH FOR BUYING AN OFYR® PRODUCT. THIS MANUAL CONTAINS ASSEMBLY INSTRUCTIONS, WARRANTY CONDITIONS, AND ADDITIONAL INFORMATION ABOUT YOUR OFYR® BUTCHER BLOCK STORAGE 90.

1.1 BUTCHER BLOCK STORAGE 90, PARTS AND INTENDED USE

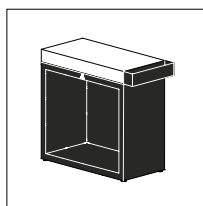
OFYR® Butcher Block Storage 90 includes a Teak wooden or Ceramic dark grey chopping board for food preparation, handy accessories tray and options for under-counter wood storage.



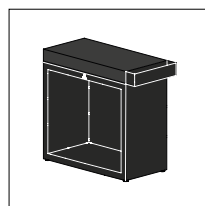
OFYR® Butcher Block
Storage Corten 90
Teak wood



OFYR® Butcher Block
Storage Corten 90
Ceramic Dark Grey



OFYR® Butcher Block
Storage Black 90
Teak wood



OFYR® Butcher Block
Storage Black 90
Ceramic Dark Grey

2. SAFETY AND SETUP INSTRUCTIONS



Due to the considerable weight of the elements unpacking and placing of the product should be done by at least 2 people.



While the corrosion is still superficial, the Corten steel elements may cause orange stains on clothes, skin, and the surface they stand on. When it rains, corrosive water may also run off these elements, which may permanently stain light-toned stone or wooden surfaces.



The OFYR® Butcher Block Storage 90 Black is more sensitive to damage during setup and use because of its coating.



Only place your OFYR® Butcher Block Storage 90 on a hard, leveled and stable surface.



Do not shift the OFYR® Butcher Block Storage 90 units after they are set up. This may cause damage to the adjustable feet or the rivet nuts with which they are attached.



Do not use the adjustable feet to change the overall height of the OFYR® Butcher Block Storage 90. The units may become unstable if the adjustable feet are extended by more than 10 mm.



We strongly advise against leaving the Teak wooden board on the table outdoors. This because wood is a natural product and is always liable to warp somewhat.

3. DISCLAIMERS

3.1 SAFETY AND SETUP-, INTENDED USE- AND MAINTENANCE INSTRUCTIONS/TIPS

We are not liable for any injuries or damages as a consequence of not following our Safety and setup-, intended use- and maintenance instructions/tips.

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3.2 CORTEN STEEL

OFYR® Butcher Block Storage 90 Corten are made of Corten steel: a metal with a natural layer of corrosion that protects against rust perforation. OFYR® Butcher Block Storage 90 Corten come with the additional service that the corrosion process has already started by the time they are delivered. Upon delivery, it takes another 6-12 months for the initial corrosion to turn into a fully protective layer.



The unit's color may change over time as the corrosion process may not yet have fully unfolded. We are not liable for any color changes.



Any Corten steel components that are less corroded than others upon delivery are not eligible for replacement. All components will corrode naturally over time under influence of the weather. We are not liable for any differences of corrosion between different elements.



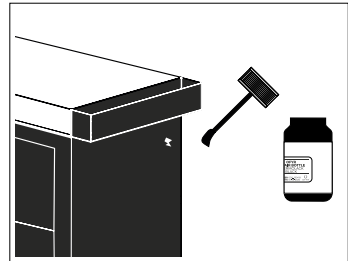
While the corrosion is still superficial, the Corten steel elements may cause orange stains on clothes, skin, and the surface they stand on. When it rains, corrosive water may also run off these elements, which may permanently stain light-toned stone or wooden surfaces. We are not liable for stains as a consequence of corrosion.

.....

3.3 BLACK-COATED STEEL



Please note that the OFYR® Butcher Block Storage Black has a coating and is thus more sensitive to damage during setup and use. We are not liable for any damage or consequential damage resulting from the setup or use of your OFYR® Butcher Block Storage 90 Black. For small repairs the OFYR® Butcher Block Storage 90 Black comes with a free Repair Bottle.



Due to weather and sunlight the coating can be subject to discolouration. We are not liable for such discolouration.

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4. WARRANTY TERMS PER ELEMENT

A limited lifetime guarantee applies to the material and construction of the OFYR® Butcher Block Storage 90 for the original buyers or owners, provided that they purchased their unit from an authorised dealer and registered their warranty in the required manner through OFYR Club at www.ofyr.club.

	B2C	B2B
Corten steel parts	5 years	3 years
Coated parts	2 years	1 year
Wooden blocks	2 years	1 year
Ceramic blocks	2 years	1 year

This warranty covers manufacturing defects. It applies to the original buyers or owners of an OFYR® Butcher Block Storage 90, provided that

- They purchased their unit from an authorized dealer
- They assembled, used and maintained the OFYR® Butcher Block Storage 90 according to the instructions in this manual.



NOT COVERED BY WARRANTY

- Wear, corrosion, deformation and discolouration of parts exposed to fire;
- Corrosion and discolouration caused by external influences;
- Visual irregularities inherent to the manufacturing process.
- Damages caused by not following our safety and setup-, intended use and maintenance instructions/tips.

5. WOODEN BLOCKS

All wooden blocks are made from Teak wood. Teak's high oil content, high tensile strength and tight grain make it particularly suitable where weather resistance is desired.

5.1 INTENDED USE

- Wood is a natural product and should therefore be stored indoors.
- Do not use the wooden boards as a chopping board.
Using sharp objects causes irreparable damage.
- Do not use heavy objects as exerting large forces on the wooden block can cause irreparable damage.

5.2 MAINTENANCE TIPS

- Before the first use: Clean the worktop thoroughly with a mild detergent.
- Use a damp cloth and mild detergent for daily cleaning.
Make sure to clean the block after every use.
- Cleaning of persistent stains: use a damp cloth or a sponge (no scourer) with a mild detergent.
- Clean the wood in the direction of the nerve to retain the quality of the material.
- Dry the block after cleaning.
- All teak wooden boards have been treated with vegetable oil in order to protect them against dirt and humidity. We recommend that users of these products will also treat these boards at least once a year with such oil and in case of frequent use more often.



Do not clean the wooden boards with corrosive substances or clean them in a dishwasher.



After use the wooden blocks should be stored indoors, in a dry place with low humidity. Large differences in temperature and humidity may cause the wood to warp.

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6. CERAMIC BLOCKS

Ceramics are industrially manufactured, baked products. A print is added to the top layer of clay, the main component, which then is baked on an extremely high temperature. Distinctive element of ceramics are its very practical characteristics: it is hygienic and resistant to stains, scratches and heat.

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6.1 INTENDED USE

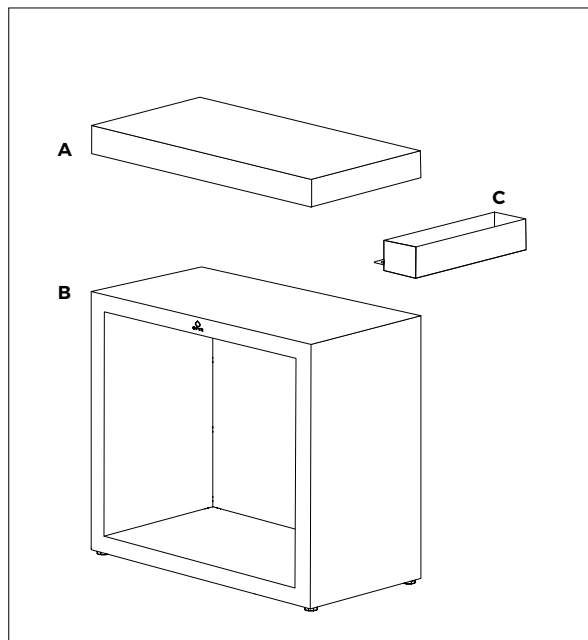
- Ceramics are weather proof and can be stored outdoors on a permanent basis.
 - Ceramics are a very compact and tough mass, making it relatively vulnerable for impact damaging. Therefore, be careful with for example heavy objects, because the impact of these falling on a worktop might cause irreparable damage.
 - We recommend using a cutting board to prevent your knives from getting blunt.
 - Avoid contact with acetone and with extremely aggressive cleaning agents such as metal cleaners, drain cleaners and other products with a pH-value <2 or >12.
 - Never stand on the ceramic block.
-

6.2 MAINTENANCE TIPS

- Before the first use: remove possible glue residues with a plastic scraper and clean the worktop thoroughly with a mild detergent.
- Use a damp cloth with a mild detergent for daily cleaning.
Make sure to clean the block after use.
- Clean the block more intensive a few times a year.
- Cleaning of persistent stains: use a mild detergent with a damp cloth or sponge (no scourer).
- Do not clean the blocks in the dishwasher.

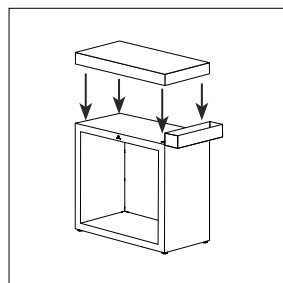
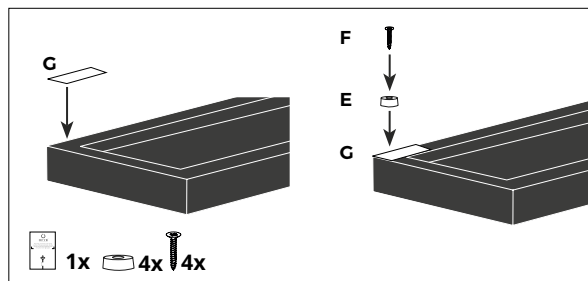
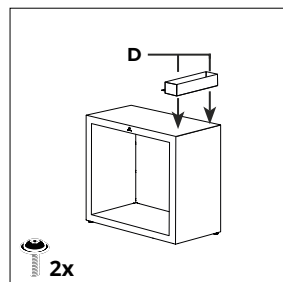
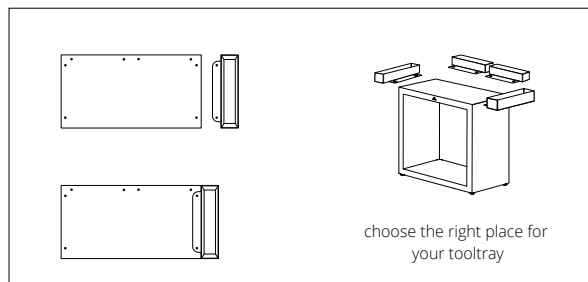
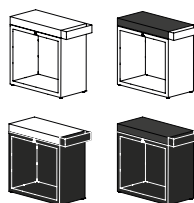
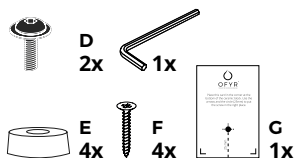
7. ASSEMBLY INSTRUCTIONS

7.1 BUTCHER BLOCK STORAGE 90



PARTS LIST

- A. Wooden/Ceramic board
- B. Butcher Block Storage 90 base
- C. Tooltray
- D. Tooltray Skewer
- E. Rubber feet
- F. Skewer feet
- G. Help card



For further information, please contact one of
our official distributors or dealers.
www.ofyr.com/store-locator

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The design of some OFYR products have EU registration
under no 02580431-0001/2, no 003122373-0001 and
no 007454590-0001. US Design Patents are registered
under no US D798099 S and no US D830095 S.



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