Butcher Block Underside Checklist

Build and seal a custom, inexpensive wood countertop that lasts for decades.

Sourcing unfinished stock slabs is the most cost-effective foundation for a custom kitchen. Use this guide to properly acclimatize, support, and seal your wood so it withstands daily use.



Key Measurements

Max 16 in
Clip spacing along perimeter rails

18 in
Steel bar spacing for seating

1/4 in
Minimum steel flat bar thickness

25 or 36 in
Widths for standard stock slabs

Acclimatize Before You Cut

Stack raw wood flat with small spacers in your kitchen for exactly 72 hours before cutting. This resting period stabilizes moisture, preventing the material from twisting out of square.

Cutout Sealing & Oil Schedule

1. **Sand The Surfaces** Smooth the underside and raw sink cutout to at least 120-grit to open wood pores.
2. **Protect Sink End-Grain** Rub 3 heavy coats of hardwax-oil directly into the vulnerable exposed end-grain.
3. **Oil All Six Faces** Apply 2 thin coats evenly, letting oil penetrate 15 minutes before vigorously buffing away excess.
4. **Follow Cure Times** Allow 24 hours between layers and wait a full 7 days before using the sink.
5. **Seal The Cutout** Run a continuous bead of 100-percent silicone along the rim before dropping the sink in.

Overhang Planning & Support

Find your row: **Your overhang location**

Your overhang location	Your pick	Why
Front cabinet edge	1.5 inches	Protects lower doors from spills
Exposed cabinet ends	1 inch	Requires no additional hidden support
Deep seating area	12-inch minimum depth	Over 8 inches needs steel

Pre-Installation Checks

- ○ Measure back wall at the ends and middle for the longest cut.
- ○ Ensure base cabinets are perfectly level across the room before setting wood.
- ○ Install metal L-brackets inside upper corners if lacking solid wood blocks.

Butcher Block Shopping List

- ☐ Unfinished continuous edge-grain stock slabs
- ☐ Figure-8 fasteners and dog-bone countertop bolts
- ☐ Dark steel flat bars for hidden support
- ☐ High-quality hardwax-oil finish
- ☐ Silicone sealant for the sink rim
- ☐ 60-tooth carbide blade and 3/4-inch Forstner bit
- ☐ Tack cloth or mineral spirits for dust removal

Project Notes

Enjoy your beautiful, custom-built butcher block countertops!