

CASE STUDY: Professional Kitchen

Site: The Agrarian Kitchen, Lachlan, Tasmania.

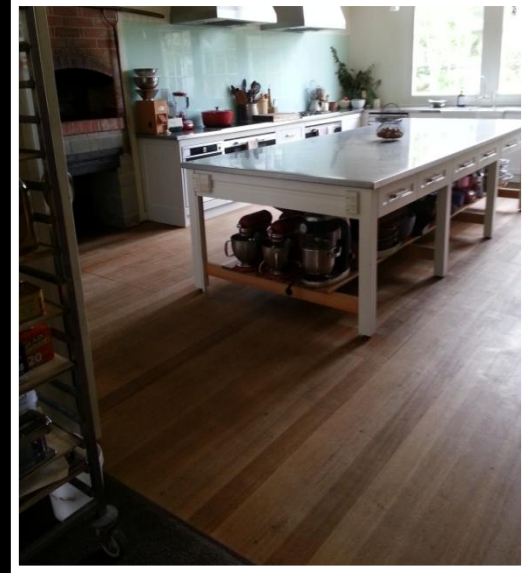
Teaching kitchen, farm, heirloom vegies and animals. Run by Rodney Dunn and his wife Severine.

Flooring: New hardwood Vic Ash flooring 40m², originally sanded and oiled in August 2008.

History: Since then 3,000+ students have attended various cooking courses.

Maintenance: Floor was washed occasionally with Trena neutral cleaner.

Rejuvenation: November 2012, 4 Years since initial oiling.



Before

With the large number of students through the doors since opening in 2008 the floor looked slightly dry, had some oil stains as one would expect in a commercial kitchen, however it was still in a relatively good condition.

Due to the extreme wear and tear of this floor, and to remove the oil stains, we decided on using a 120 grit screen back over the surface rather than a maroon pad (light abrasive) as we would usually use



Since the floor will be reoiled, the oil stains did not need complete removal.



After a gentle buff with the screen back, the floor was saturated with oil again, left on for 20 minutes, then wiped off.

The whole process took 2.5 hours, 2 lts of oil, one screen back, one white pad and 40 sq mts took 2.5 hours.

No dust, heavy furniture need not be removed and the area may be used the next day.

Re oiled and nourished and ready for the next 3,000 plus students.



After