

Cooking with Wood

For some people, when it comes to putting wood floors in a kitchen, the jury is still out. For me and a lot of other folks, it is a no-brainer. To better understand why wood has emerged as such a practical alternative and deal with some of the myths and facts, it may help to understand some of the reasons behind this trend.

Improved Finishes – There have been dramatic improvements in the quality of the finishes. In particular, waterborne polyurethanes are proving to be more durable and easily maintained than any finish we have ever seen. When I first evaluated waterborne finishes, it was on my own kitchen floors some 15 years ago. I took away the “splat mat” under my daughter’s high chair and let her spill and throw as much food as she liked on the floor. When I saw how well the finish held up and how easy it was to clean, it was a no-brainer.

Improved Care & Maintenance – Perhaps the biggest issue with any flooring material used in a kitchen is how to care and maintain the surface. Regardless of how decorative the surface may be, the inability to clean and maintain the surface usually trumps all concerns. There have been some dramatic improvements in cleaning products and we have the manufacturers of waterborne finishes to thank. The products eliminate any homegrown cleaning formula and any question about damp mopping the floors. The cleaning kits that are available from BonaKemi & Basic Coatings are simple to use and replenishing your stock of cleaning products is a snap. Along with the improvements in finishes, the improvement in cleaning products has made all the difference in the world.

Design Options – Have you ever tried to change the color of linoleum, or a ceramic tile? It is not an option, so you better choose the colors carefully. On the other hand, with a wood floor you just sand and stain to whatever color you want. The selection of the various specie of wood that is available is now in the dozens. Area rugs and floor cloths only add to the color and décor of the room. Decorators and designers have quickly seen these options and this is a driving force behind the move to wood in the kitchen.

Comfort Zone – Long ago, manufacturers found out that employees who worked on a wood floor as opposed to concrete or stone suffered less back pain. Wood is a better shock absorber than most floor products and this translates into a more comfortable surface to work on. If your kitchen is like everyone else’s, it is the nerve center and where most families gather to interact and work. Lower back pain may not be a problem with your children but how does your back feel at the end of the day?

Engineered & Pre-finished – Manufacturers have caught on and the number of engineered floor products has skyrocketed. The selection of colors, specie, widths and finish options has never been so varied. A surface that had often only presented a maintenance challenge now has the potential for making a bold design statement and contribution to the most active and heavily used room in the home.

Value –Wood floors in kitchens really bring out the best in this regal material. Practical and utilitarian, it provides you with more options than any product ever offered. The care and maintenance of the surface is as simple as it has ever been. And the option to refurbish and recoat extends the life of the floor indefinitely. Do you and your house a favor and explore the options “Cooking with Wood” can bring to your home.