



CARE & MAINTENANCE

Butcher Blocks - Oil Finish

CARE & MAINTENANCE INSTRUCTIONS

1. A minimum of once a month (depending upon the use and household conditions), apply an even coat of Boos Block® Mystery Oil to all surfaces of your butcher block using a clean cloth, disposable towel or Boos Block® applicator. The more often it is cleaned, the more often it should be oiled. A dry appearance is a sure sign it is time to oil your wood surface. Make sure the butcher block surface is free from any food debris, dirt, oil, or grease before applying Mystery Oil.
2. Allow the Mystery Oil to fully penetrate through the wood fibers overnight, then wipe off any excess oil. Apply additional oil to any visible dry spots or for any other necessary reasons. Do not over oil your wood surface.
3. For additional protection, it is recommended to use Boos Block® Board Cream to seal the wood surface in conjunction with the Mystery Oil. Apply an even coat of the Board Cream using a clean cloth, disposable towel or Boos Block® applicator. Allow the Board Cream to penetrate the wood surface overnight, then wipe off any excess cream.
 - Boos Block® Mystery Oil is a food-grade oil that easily absorbs and penetrates deeply into the grain of the wood to help protect, revitalize and moisturize the wood fibers.
 - Boos Block® Board Cream contains a natural, unbleached beeswax and food-grade oil formula. The thicker formula provides a silky wax barrier to the wood surface to help protect against foods and liquids.
4. Maintain the same bevel on the edge of your butcher block as it had when purchased. This helps prevent splitting or chipping on the outside of the butcher block.
5. Be sure NEVER to cut continuously on the same surface area. Distribute your cutting over the entire work surface so that it will wear evenly.
6. Minor scratches can be repaired by sanding the affected area with a fine grit (#200) sandpaper. When sanding, always sand with the grain. If the area needing repaired is located along the edges, lightly sand the edges into the surrounding area. Remove all dust.

CLEANING INSTRUCTIONS

1. Make sure the butcher block surface is free from any food debris, dirt, oil, or grease.
2. Use a good steel scraper or spatula several times a day, as necessary, to keep the cutting surface clean and sanitary. Scraping the surface will remove 75% of the liquids. Do not use a steel brush on the cutting surface.
3. With a clean cloth and mild soap and water solution, wipe the top thoroughly until all the debris is removed.
4. Wash out the cloth in clean warm water, wring out, and go over the surface again to remove any remaining soap.
5. Thoroughly wipe all surfaces with a clean dry towel. Allow residual surface moisture to air dry before reapplying Boos Block® Mystery Oil.

CAUTION

- DO NOT allow fresh, wet meats and liquids of any type to stand on the butcher block surface for long periods of time. Brine, water, and blood, contain liquids that soak into the wood, causing the butcher block surface to expand, the wood to soften, and affects the strength of the glued joints.
- DO NOT cut fish or poultry on the butcher block surface unless you have thoroughly followed the care instructions in step #1. The moisture barrier must be intact prior to cutting any type of fish, seafood, or poultry on the butcher block surface. ALWAYS CLEAN THE BUTCHER BLOCK SURFACE THOROUGHLY AFTER CUTTING FISH OR POULTRY.
- DO NOT use a razor-edged cleaver or serrated knife. These may chip or splinter the wood and produce soft spots.
- DO NOT wash your butcher block with harsh detergents of any type. Harsh chemical cleaners may result in permanent damage and discoloration to the surface.
- DO NOT place butcher blocks near excessive heat (such as a stove) without proper insulation between the heat source and the edge of the surface.
- DO NOT over oil your wood surface.

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