



# CARE & MAINTENANCE

## Cutting Boards

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### CARE & MAINTENANCE INSTRUCTIONS

1. A minimum of once a month (depending upon the use and household conditions), apply an even coat of cutting board oil to all surfaces of your cutting board using a clean cloth or disposable towel. 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 cutting board surface is free from any food debris, dirt, oil, or grease before applying cutting board oil.
2. Allow the cutting board oil 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 a cutting board cream to seal the wood surface in conjunction with the cutting board oil. Apply an even coat of the cream using a clean cloth or disposable towel. Allow the cream to penetrate the wood surface overnight, then wipe off any excess cream.
  - We recommend using 100% pure Tung Oil, it is a food-grade mineral oil made from nuts 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 (NSF Certified) 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 cutting board as it had when purchased. This helps prevent splitting or chipping on the outside of the cutting board.
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. If your cutting board is reversible, it should be turned over periodically to allow even usage on both work surfaces.
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 cutting board 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. DO NOT PLACE IN DISHWASHER.
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 cutting board oil.

### CAUTION

- DO NOT allow fresh, wet meats and liquids of any type to stand on the countertop surface for long periods of time. Brine, water, and blood, contain liquids that soak into the wood, causing the countertop surface to expand, the wood to soften, and affects the strength of the glued joints.
- DO NOT cut fish or poultry on the countertop 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 countertop surface. ALWAYS CLEAN THE COUNTERTOP 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 cutting board with harsh detergents of any type. Harsh chemical cleaners may result in permanent damage and discoloration to the surface.
- DO NOT put Boos Block® wood cutting boards into the dishwasher or wash your kitchen tools on your cutting board surface.
- DO NOT over oil your wood cutting board surface.

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# TIPS FOR REPAIRING WOOD TOP SURFACES

PROBLEM	DESCRIPTION	CAUSE	TO REPAIR
<b>END CHECKS</b>	Separation of the joints along the end of top or block.	Excessive Dryness, Not Oiled Frequently Enough	Melt a 1 to 4 mixture of paraffin and mineral oil and fill all checks. Make sure paraffin seals the check thoroughly. Continue oiling.
<b>SPLITS</b>	Separations of joint along full length of top.	Excessive Dryness	Proceed as above to seal split. If condition continues for an extended time period, contact your dealer.
<b>WIND SHAKES</b>	Small portion of wood grain lifting up from table top.	Grain Separation, Excessive Dryness	Clean and dry top. Apply a small portion of white glue to piece of paper. Slip the paper under the shake and remove, leaving some glue for adhesion. Place heavy weight on the area overnight and let dry. Remove any excess glue using light sandpaper or fine steel wool. <b>WORK ONLY WITH THE GRAIN. NEVER AGAINST IT.</b>
<b>WARPING</b>	Top cupping or bowing.	Imbalance Of Moisture Content Between Top And Bottom Surfaces. Oiling Only One Surface	Apply oil liberally to concave side. If not corrected within 2 weeks, tape plastic (ie. plastic liners, dry cleaning wrap, etc.) to the convex side and oil the reverse side every day. Top will adjust to new humidity and correct itself.
<b>RAIL EXPANSION</b>	One rail raised above balance of cutting board.	Raised Rail Expanding At Faster Rate Than Other	Continue oiling as instructed for regular maintenance. Top will adjust to new humidity and correct itself.
<b>STAINS</b>	Water spots, food stains, etc.	Allowing Food To Remain On Table Top Too Long, Needs Paraffin Or Wax	Use light sandpaper or fine steel wool on stain. Continue regular maintenance. Stain will dissipate in wood grain.
<b>DAMAGE</b>	Nicks, gouges, dents, etc.	External Environment	If top is oiled, simply sand and re-oil. If top is lacquered, lightly sand and refinish with lacquer or another compatible finish (consult a local finishing store).
<b>MINERAL STREAKS</b>	Dark streaks in the wood.	Natural Discoloring Of The Wood Due To Mineral Deposits In The Tree	No repair needed - adds to individuality of your Butcher Block!

**IMPORTANT:** If you make any cuts or alterations in your Butcher Block, be sure to refinish the exposed edges with melted paraffin and oil or lacquer sealer. Holes or notches that have been installed in the table top must also be refinished. If you do not refinish these edges, your top will crack due to dryness.