

BUTCHER BLOCK: CARE & MAINTENANCE

PROLONG THE LIFE OF YOUR BUTCHER BLOCKS® WITH PROPER CARE & MAINTENANCE.

1. A minimum of once a month (depending upon the use and household conditions), apply an even coat of Mineral Oil to all surfaces of your butcher block using a cloth or disposable towel. Allow the Mineral 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.

For additional protection, it is recommended to use Board Cream to seal the top of the wood surface in conjunction to the Mineral Oil. Apply an even coat of the Board Cream using a cloth or disposable towel. Allow the Board Cream to penetrate the wood surface overnight, then wipe off any excess cream.

Mineral 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.

Board Cream contains a natural, unbleached beeswax and food-grade oil formula. Board Cream is denser, thicker which gives a protective top layer to the wood surface against foods and liquids. It helps keep the water out and the oil in.

2. DO NOT allow liquids of any type to stand on the butcher block for long periods of time. DO NOT let fresh, wet meats lay on the butcher block longer than necessary. Brine, water, and blood, contain liquids, which soak into the wood, causing the butcher block to expand, the wood to soften, and affects the strength of the glued joints.
3. Use a good steel scraper or spatula several times a day, as necessary, to keep the butcher block surface clean and sanitary. Scraping the surfaces will remove 75% of the liquids. DO NOT use a steel brush on the cutting surface of your butcher block.
4. DO NOT cut fish or poultry on the butcher block work surface, unless you have thoroughly followed the instructions in step #1. The moisture barrier must be intact prior to cutting any type of fish, seafood, or poultry on the butcher block work surface. ALWAYS CLEAN THE BUTCHER BLOCK SURFACE THOROUGHLY AFTER CUTTING FISH OR POULTRY.
5. Be sure NEVER to cut continuously in the same surface area. Distribute your cutting over the entire work surface so that it will wear evenly. DO NOT use a razor-edged cleaver. It will chip or splinter the wood and produce soft spots. Your cleaver should have a dull sharpened edge for best results.
6. Sanitize your butcher block by wiping all surfaces down with mild dish soap and water. Dry thoroughly. DO NOT use harsh detergents of any type to wash your butcher block surface. DO NOT wash your butcher's tools on your butcher block surface.
7. 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.



HOW TO REPAIR YOUR BUTCHER BLOCK

PROBLEM	DESCRIPTION	CAUSE	TO REPAIR
END CHECKS	Separation Of The Joints Along The End Of Board	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.
SPLITS	Separations Of Joint Along Full Length Of Board	Excessive Dryness	Proceed as above to seal split. If condition continues for an extended time period, contact your dealer.
WIND SHAKES	Small Portion Of Wood Grain Lifting Up From Cutting Board	Grain Separation, Excessive Dryness	Clean and dry board. Apply small portion of white glue to piece of paper. Slip paper under the shake and remove, leaving some glue for adhesion. Place heavy weight on area overnight and let dry. Remove any excess glue using light sandpaper or fine steel wool. WORK ONLY WITH THE GRAIN! NEVER AGAINST IT!
WARPAGE	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. Board will adjust to new humidity and correct itself.
RAIL EXPANSION	One Rail Raised Above Balance Of Cutting Board	Raised Rail Expanding At Faster Rate Than Other	Continue oiling as instructed for regular maintenance. Board will adjust to new humidity and correct itself.
STAINS	Water Spots, Food Stains, Etc.	Allowing Food To Remain On Table Top Too Long, Needs Paraffin Or Wax	Use fine grit sandpaper on stain. Continue regular maintenance. Stain will dissipate in wood grain.
DAMAGE	Nicks, Gouges, Dents, Etc.	External Environment	Simply sand with a fine grit sandpaper and re-oil.
MINERAL STREAKS	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 Boos Block® Cutting Board!

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.

