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## BUTCHERS BLOCK INSTRUCTIONS



### BEFORE USE

Make sure you oil the butcher's block before using it for the first time. This will help to increase its natural resistance to moisture and make it easier to wipe off grease and marks. Use only oil that is suitable for contact with food, such as mineral oil or vegetable oil. spread plenty of oil all over the butcher block. Allow it to soak into the wood and then wipe off any excess. Repeat the treatment after 24 hours.



### LOOKING AFTER YOUR BUTCHER BLOCK

- Clean the block by wiping it with a clean cloth or scrubbing with a soft brush. Do not allow the product to remain in contact with water for a long period of time. Do not soak the block and do not leave it under running water, as this can cause the wood to split.

\* Dry the block carefully, but do not subject the wood to a high temperature to speed up the drying process. Always stand the block on one of the long sides to dry, this will allow the air to dry as many sides as possible. If it is dried laying flat, the wood may warp.



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