CLEANING & CARE
FOR OILED AND UNFINISHED BUTCHER BLOCK TOPS

Wood Welded® Butcher Block cutting boards and chopping blocks come standard with a rubbed mineral oil finish. These food preparation surfaces, made of solid hardwood butcher block, are food-safe, cutlery-friendly and will endure a lifetime of use when properly maintained. Follow these tips to protect your foodservice equipment investment.

1. Before use, oil the cutting surface with food grade mineral oil or Emmet’s Elixir, an all-natural, anti-microbial wood conditioner. The board or block was oiled with mineral oil during construction, but may have dried during storage and shipping.

2. Be sure to coat the top, bottom, ends and edges of the block every time you oil it. Apply oil often, especially when the block appears to be dry.

3. DO NOT submerse the board in water. Instead, clean it with a wet cloth or sponge using a mild liquid detergent. You can use a disinfecting cleanser or a mixture of 1 tsp. chlorine bleach to 1 quart of water. Rinse well. Do not use powder cleanser.

4. Allow the board to dry in a rack or with the board standing on edge to ensure sufficient air flow all the way around the board.

5. To increase the life of the board, flip it over and use both sides. When determining how often to oil a block, the general rule of thumb is once a day for a week upon purchase; once a week for a month; and once a month forever. The block should be oiled whenever the wood starts to look dry and chalky.

For butcher block cutting boards: Store in a rack or on edge to keep dry and inhibit bacteria growth.

To avoid cross-contamination: Use one board for meats and another for vegetables. Or consider a reversible board, using one side for prepping meats and the other for vegetables.

Emmet’s Elixir
Butcher Block Conditioner
Formulated from beeswax and food-safe mineral oil, Emmet’s Elixir is an easy-to-use, anti-microbial wood conditioner made for commercial butcher block prep surfaces.

- Clean rosemary-lemon scent.
- Available in 4 and 16-ounce squeeze bottles or a one-gallon jug with pump.
- National Sanitation Foundation (NSF®) Certified

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